

ONE

BY

Penfolds®



DESIGNED BY

NIGO

2022 SYRAH, GRENACHE, MOURVÈDRE

OVERVIEW

Introducing One by Penfolds. Designed in partnership with Human Made founder NIGO, One by Penfolds celebrates the idea of 'oneness'. Oneness embraces what makes us all different and unique, but also the things that bring us together – as represented by the winemaking regions from where the One by Penfolds range is made around the world. Sourced from the 2022 vintage, fruit for this wine was selected based on style and character from vineyards across South-Eastern Australia.

COUNTRY

Australia

VINEYARD REGION

South-Eastern Australia

GRAPE VARIETY

Syrah, Grenache, Mourvèdre

WINE ANALYSIS

Alc: 14.5%, Acidity: 5.9 g/L, pH: 3.65

FOOD PAIRING



Duck & Potatoes



Moroccan Spiced
Lamb



Sicilian Pizza

COLOUR

Magenta with crimson edges

NOSE

A chameleon-like nose. Red jubes, juicy and fragrant with a hint of rose petal, no doubt grenache derived. Oiled gun metal and flint announce the shiraz inclusion. Mataro spices bring pimento and clove notes, while adding a savoury meatiness, dried jamon on sourdough crust.

PALATE

Primary fruits are at the fore. Raspberry with vanilla anglaise. Sweet but taught. Fresh acidity and rustic tannins highlight the steely aromatics noted. A very polished wine, soft and approachable on release.

VINTAGE CONDITIONS

The vineyards of South Australia had a favourable growing season. Winter rainfall was near the long-term average. Spring temperatures were slightly above average across most of our regions, while conditions in November were warm for most of South Australia. The warm conditions contributed to excellent flowering and fruit-set, resulting in healthy yields. December started very cool for most vineyards, while a cold front produced heavy rain in late January and early February. These anticipated La Nina conditions peaked in January with a return to more neutral conditions by early February. Rainfall in autumn was well below average, while temperatures continued to trend low for much of March and April. The mild conditions made for an excellent harvest, with grapes ripening gradually and picked in an orderly fashion.

LAST TASTED

March 2023