

ONE

BY

Penfolds®



2021 SHIRAZ

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 2021 vintage, fruit for One by Penfolds Shiraz was selected based on style and character from vineyards across South Australia.

COUNTRY

Australia

VINEYARD REGION

South Australia

GRAPE VARIETY

Shiraz

WINE ANALYSIS

Alc: 14.5%, Acidity: 6.3 g/L, pH 3.64

FOOD PAIRING



Sirloin Steak & Fries



Ragu Pasta



Coq au Vin

COLOUR

Dense purple core

NOSE

Savoury aromatics with roasted meat and pepper/seared beef. Cured meat characters, salumi, roasted peppers and olive. Sweet cola/sarsaparilla. Black cardamom, turmeric, smoke paprika and fragrant Portuguese spices.

PALATE

A generous and bold palate. A fresh core of sweet fruit, black fig, black cherry and summer berry pudding. A suggestion of iced vanilla slice. Hints of bitter chinotto provide balance. Fine, chalky tannins create a lattice structure. The palate has a long, richly textured finish.

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 Niña 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

DESIGNED BY

NIGO