

# ONE

BY

Penfolds®



DESIGNED BY

NIGO

## 2021 GRENACHE SYRAH 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. This 2021 Grenache Syrah Mourvèdre is a wine of great depth and density, opulent aromatics, firmness and concentration.

### COUNTRY

France

### VINEYARD REGION

Vin de France

### GRAPE VARIETY

57% Grenache, 51% Syrah, 2% Mourvèdre

### WINE ANALYSIS

Alc: 14.0%, Acidity: 4.8 g/L, pH: 3.47

### FOOD PAIRING



Charcuterie Board



Mushroom Risotto



Merguez Sausage

### COLOUR

Crimson red with a dense cherry core

### NOSE

Abundant with lively red fruits. Wild strawberry, blackberry bush and winterberry holly leaf aromatics. Baking spices of cinnamon, nutmeg and star anise. White pepper reinforced by fresh black liquorice. Vanilla crème brûlée derived from well-balanced oak inclusion.

### PALATE

A sweet and generous mid-palate. Ripe and textural tannins. Red fruits of raspberry and cherry. Fig sap and skin. Oak is supportive of the generous fruit, offering a slight nuttiness. Good length. Finishes with plenty of juiciness.

### VINTAGE CONDITIONS

Winter was relatively warm and wet, with warmer than average conditions prevailing at the beginning of spring. This led to an early budburst in most regions. The onset of April spring frosts and windy conditions caused problems for growers in most regions, resulting in low yields. Some regions were more than 50% down on average. The remainder of the growing season was quite dry in the south of France, while the north experienced periodic summer rain. A vintage of contrasts, however there were rich rewards for growers who were able to manage the climate challenge with many regions reporting excellent results, albeit a smaller crop than hoped for.

### LAST TASTED

February 2023