



GRANDFATHER RARE TAWNY

MINIMUM AVERAGE BLENDED AGE 20 YEARS

“1915 ... 6 stages ... 20 years.
Not just numbers, validation.
Pass the glass! Please.”

PETER GAGO
Penfolds Chief Winemaker

OVERVIEW	The Grandfather name dates back to 1915, when an oak cask containing the finest blend of available Tawny material was set aside for the exclusive use of the Penfold family. This wine was known as The Grandfather due to the age of the oldest Tawny in the blend. With each vintage varietal batches are selected for Grandfather. These batches are individually aged in seasoned old oak casks before being blended together at 14 years of age. This blend is then introduced into the ‘Grandfather Solera’. This Solera consists of six stages that are designed to fully integrate all components offering consistency and freshness with a final minimum average blended age of 20 years.
VINEYARD REGION	Specially selected South Australian vineyards. Many of the vineyards selected for the production of Grandfather have been doing so for well over 25 years. These vineyards are selected for their consistently high quality and reliability year after year.
GRAPE VARIETY	As Grandfather is produced using a Solera system it will always retain every variety used over the years, albeit in small amounts. Of the some 13 varieties identified the major varieties which form the backbone of the blend are Shiraz, Grenache, Mataro and Cabernet.
SPIRIT SELECTION	A specially selected ex-still fortifying spirit that has a distinctive aroma and flavour. The selected spirit traditionally has a strength between 78 and 85%v/v and must have the power and intensity to combine with the 20 years of age concentration and complexity without presenting as the dominant character. While spirit is the main driver of style in younger wines it becomes a less dominant contributor in wines of this age as the aged components take the forefront.
VINTAGE CONDITIONS	As Grandfather is matured utilising a Solera system all vintages introduced into the system are retained forever. This system of maturation ensures freshness, consistency of quality and style is sustained over the decades. The Solera currently contains vintages from 1960 to 2004. Including some 44 individual vintages in the Solera is testament to the complexity and age yet also highlights the importance of freshness and fruit.
MATURATION	The initial maturation for Grandfather occurs as individual vintage and varietal components. These components remain in the same seasoned old oak hogsheads for approximately 14 years, before being selected and blended to form the topping wine. This topping wine is then introduced into the first stage of the Solera. The Solera is comprised of six individual stages with stage six supplying the wine for bottle at a minimum average blended age of twenty years.
WINE ANALYSIS	Alc: 20.2%v/v, Acidity: 8.1g/L, pH: 3.20, Bé: 10.0
LAST TASTED	April 2014.
PEAK DRINKING	Fully matured and bottled for your immediate enjoyment. While this wine will sustain some bottle age it is best consumed within 12 months of purchase.
COLOUR	Deep tawny with a distinctive yellow-green edge characteristic of extended wood maturation.
NOSE	Intense raisin fruits, fruitcake, liquorice, roasted walnuts all integrated together seamlessly with a freshness contradicting age.
PALATE	Classical Penfolds fruitcake, liquorice and vanillin oak flavours with a sweet full and round mid-palate, and a finish that persists on and on.