

GRANGE

2015

The original and most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, Grange is arguably Australia's most celebrated wine and is officially listed as a Heritage Icon of South Australia. Crafted utilising fully-ripe, intensely-flavoured and structured shiraz grapes, the result is a unique Australian style that is now recognised as one of the most consistent of the world's great wines. With an unbroken line of vintages from the experimental 1951, Grange clearly demonstrates the synergy between shiraz and the soils and climates of South Australia.

GRAPE VARIETY

98% Shiraz, 2% Cabernet Sauvignon

VINEYARD REGION

Barossa Valley, McLaren Vale, Clare Valley, Magill Estate

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.62

MATURATION

20 months in new American oak hogsheads

VINTAGE CONDITIONS

Across South Australia's premium growing regions, winter and early spring rainfall were close to the long-term average. From August, conditions became significantly drier with only a few light spring showers recorded. Record low rainfall was recorded from September to March stretching water supplies. Warm and dry conditions encouraged early flowering and fruit-set, with rapid canopy growth. Early summer temperatures dropped below average with no major heat waves recorded. Once harvest commenced, it progressed rapidly with most blocks of shiraz picked earlier than previous years. Although the prevailing conditions resulted in lower than anticipated yields, the quality of fruit was exceptional. A strong Penfolds vintage.

PEAK DRINKING

2022 - 2050

LAST TASTED

June 2019

COLOUR

Opaque, a dark core with a lighter deep red concession on rim

NOSE

An eruption of fruits. At once lively and expressive, conceding Grange personality yet still not revealing all ...
Dark coffee grind, malt and tapenade merge with black earths, almost verging on peat.
Mandated V.A and formic notes propel a slurry of dark-skinned berried fruits, flirting with dark liquorice and soy.
Oak completely hidden, long since absorbed.
Now, back to the glass for a second sniff!

PALATE

Initially the 'enlivened' dark fruits of a Christmas pudding or boiled fruitcake mix demand attention.
But there's much more to complement these fruits – impressions of ironstone, graphite, iodine, black ink, and a black pudding viscosity.
Formidable, meshed tannins – texturally honeycombed, without the honey!
Oak has entwined itself invisible. Yes, every barrel still new, and completion of fermentation off skins in barrel still Grange modus operandi.
Integrated, measured ... and clearly more than one sip required to gain an authentic 'first-impression'.
Certainly a wine of its vintage. A Grange of 2015.

