

“What to expect? After a great run across the second decade of the new century - 2010, 2012, 2016 & 2018 – how will its last vintage fare? There’s only one way to find out ...”

“1989, 1999 & 2009 vintages are universally regarded as Grange ‘sleepers’, each a decade apart. With this in mind, don’t rashly pre-judge the 2019. Will we make a call now, or delay?!”

“An overtly worthy new example befitting the Grange lineage.”

**Peter Gago,**  
Penfolds Chief Winemaker



# GRANGE

SHIRAZ 2019

*Penfolds*

The 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

Shiraz (97%), Cabernet Sauvignon (3%)

#### VINEYARD REGION

Barossa Valley, McLaren Vale, Coonawarra, Clare Valley

#### WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 7.0 g/L, pH: 3.62

#### MATURATION

19 months in American oak hogsheads (100% new)

#### VINTAGE CONDITIONS

The Barossa Valley and McLaren Vale regions both recorded well below long-term average winter rainfall. In the 12 months to March, the Barossa Valley had only 61% of the long-term average rainfall. Conversely, the vineyards in Coonawarra enjoyed 22% above-average winter rainfall, providing the vines with excellent moisture profiles leading into spring. September temperatures were cool with little rainfall, resulting in some isolated frost events. Summer was generally hot, with high temperatures delaying veraison. The Barossa Valley experienced 31 days of temperatures >35°C while McLaren Vale experienced 25 days (from December to March). Irrigation was crucial to keep vines in good health. This warm and dry pattern also applied in the Clare Valley with only one significant rain event (30mm) in early December. The proximity of the Southern Ocean played an important role in moderating temperatures in Coonawarra, allowing for a high-quality harvest, albeit with a smaller crop than average. Although yields were down in all regions, the quality was outstanding with shiraz showing excellent colours, firm tannin profiles and intense flavours.

#### COLOUR

Deep, dark and bright

#### NOSE

Benchmark. Automatically recognisable - formic and glacial higher notes – not quite as audacious as a fleeting perception of heady spirit (à la Cognac), and yet not just simple V.A.

Beneath, a more familial oaked nuttiness (hazelnut?) recedes to reveal aromas of black licorice/anise/black olive.

A shroud of condensed glazed fruits surrenders to reveal a fresher disposition ... a coulis of berries and stone fruits; boiled beetroot.

Unsurprisingly wafts of coffee-grind, pan-scrapings/jus also ascend, hovering over a persistent base of cold lamb fat and marrow.

Upon sitting, a sprinkle of lavender and exotic spices almost completes the aromatic package – well, at least for another minute or two. And then ...

Early days.

#### PALATE

Cohesion, vigour, sheen, poise – four borders of a frame that structurally binds the lofty palate ambitions of this South Australian blend.

Fresh and balanced. Neither exaggerated nor over-ripe – lively blueberry and other youthful blue/black fruits bely the maturation timeline of this alluring blend.

Certainly befitting this style, unmistakable barrel-ferment characters are undoubtedly more pronounced on palate than nose.

If the mid-palate is somewhat formidable (ably supporting a thick/dense core), by contrast the back-palate is creamy and caressingly endearing.

Indeed, expansive and full – washing away all ahead of it. Certainly persistent. Texturally, chewy/grainy tannins and just-right acidity abet succulence and mouthfeel.

Effortlessly handles 19 months in 100% new oak.

All CV mandates of this 2019 Grange vintage are now accredited.

#### PEAK DRINKING

2029 – 2065

#### LAST TASTED

March 2023