

Penfolds®

CLUB TAWNY

“A wine that generations of Australians have grown up with – once indulged by our parents, grandparents, great-grandparents. At last, now by us. Impatiently!”

PETER GAGO

Penfolds Chief Winemaker



OVERVIEW

With a rich and established history, Penfolds Club Tawny has been instrumental in shaping what is known today as Penfolds ‘House Style’. Whilst the first releases were sourced from a single vintage; 1950, 1953 and 1956, Club Tawny today is crafted as a multi-varietal, multi-vintage blend, encompassing the Penfolds winemaking philosophy. A youthful Tawny, Club displays depth and intensity, relying on a wonderful combination of fruit and spirit to provide freshness, weight and a full, flavoursome finish. Matured in seasoned oak barrels, the Club Tawny has a minimum average blended age of three years. As the cornerstone of Penfolds range of exceptional fortified wines, Club continues to provide a well-balanced Tawny demonstrating a consistency of style and quality.

VINEYARD REGION

Selected South Australian vineyards.

GRAPE VARIETY

A blend of multiple varieties – including but not limited to – Shiraz, Mataro and Grenache.

SPIRIT SELECTION

An ex-still fortifying spirit that is selected for its distinctive aroma, flavour and softness along with its ability to quickly integrate and enhance the varietal flavours.

VINTAGE CONDITIONS

Penfolds Club Tawny is crafted utilising multiple vintages and varieties to ensure a consistent and balanced wine is maintained year after year.

MATURATION

Individual components of vintage and variety are aged separately in seasoned old oak casks that are held in purpose-built wood storage facilities, specifically designed to capture the maximum ageing potential.

WINE ANALYSIS

Alc: 17.6%v/v, Acidity: 4.4 g/L, pH: 3.54, Bé : 7.1

LAST TASTED

April 2014.

PEAK DRINKING

Aged and blended to full maturity and ready for immediate enjoyment.

COLOUR

Medium dense tawny with crimson edge.

NOSE

Fresh caramel nutty aromas with a distinctive aniseed lift from the spirit, combined with ripe plum fruits.

PALATE

Soft and mellow. Sweet plum currant flavours align with fine spirit and balanced acidity, creating freshness and length of flavour. A touch of wood-aged nuttiness adds interest without inducing ‘inappropriate’ complexities for this approachable fresh style.