



GRANGE

SHIRAZ 2020

Penfolds

OVERVIEW

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

97% Shiraz
3% Cabernet Sauvignon

REGION

McLaren Vale, Barossa Valley, Clare Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 7.0 g/L, pH: 3.61

MATURATION

20 months in American oak hogsheads (100% new)

VINTAGE CONDITIONS

South Australia experienced its second successive winter marked by drought, with the Barossa Valley recording its driest year on record and the Clare Valley experiencing its driest winter in over a century. These arid conditions persisted into spring, leading to delayed flowering and fruit set, underscoring irrigation's crucial role due to below-average root zone moisture levels. Both the Clare Valley and Barossa Valley regions were touched by September frosts, though losses were alleviated through frost fans. Summer commenced with an intense heatwave across the state, resulting in 26 days above 35°C in the Barossa Valley alone. However, a reprieve came with cooler weather in January and February. McLaren Vale was more fortunate, benefiting from higher-than-average rainfall in February which bolstered vine health for the rest of the growing season. Lower bunch weights and berry counts were recorded across all regions leading to significantly reduced yields. However, these testing conditions often culminate in exceptional quality fruit. Indeed, 2020 saw some remarkable Shiraz crops that have contributed to an opulent expression of Grange.

COLOUR

Dense and impenetrable — deep red to the rim.

NOSE

An instant proclamation of identity — formics and barrel-ferment notes propelling Shiraz spoils. Whilst these Shiraz markers highlight heady elutions of aniseed/licorice/wintergreen/fennel, primal aromatics of squashed damson plum do prevail. And beneath, wafts of pan scrapings/pan juices support all that is entwined above. 100% new oak is all but totally absorbed, yet it does conspire to complex, weave and intrigue. In this aromatic tussle, fruit remains the champion. Not unlike 'Champagne character', 'Grange character' aromatically "just is". Immediately understood, immediately recognised.

PALATE

The first sip seduces, the second reminds... Up front red fruits and maraschino cherry flavours quickly transition to the 'Noir-ish' — Black Forest cake, blackberry, black cherry, black... Sitting softens. A Christmas pudding mix of soaked fruits and rind offers a friendly hand. Similarly talc-like/velvety tannins are non-aggressive, politely acting as a conveyance. They almost appear coupled with cocoa/dark chocolate dust. Texturally woven, with all components well integrated and absorbed... inducing a sensory perception of roundness, of a lush film coated across the palate. Again, oak (sandalwood nuances, not cedar) sensitively stands to one side — its supporting role well scripted. Assured and distinctive, this Grange will appease and reward.

PEAK DRINKING

Now – 2055

LAST TASTED

February 2024