

# Penfolds Grange Bin 95

COUNTRY	REGION	GRAPE	VINTAGE
Australia	South Australia	Shiraz	2017

## **ABOUT THE DOMAINE**

Penfolds is one of Australia's best known wineries with a rich history and pioneering philosophy. After the success of early sherries and fortified wines, Dr Christopher Penfold and Mary Penfold founded Penfolds wine company in 1844 on the 500 acre Magill Estate near Adelaide, South Australia. In recent years, Peter Gago, Penfolds Chief winemaker, continues to experiment and progress forward, expanding with projects overseas in California and Champagne.

## WINEMAKING

Maturation is for 18 months in American oak hogshead (100% new). South Australia's wine regions experienced a cool and relatively wet winter and spring. Drier and warmer weather prevailed in March, optimal conditions for grapes to finish ripening, develop deep colour and present strong varietal character. Harvest for shiraz grapes commence mid-March, a month later than the previous year.

## **TASTING NOTES**

The colour is dense and deep, bright and lively crimson-red. Complex aromas reveals venison carpaccio with a sweet balsamic reduction and freshly-pressed olive oil. A salsa verde type-emulsion with an emphasis on the parsley and extra virgin olive oil. There are aromas of sticky rice pudding, apricot pip, vanilla pod and coconut husk. Subtle sweet and spiced sandalwood, ground cumin and wintergreen notes remind of an eighteen-month sabbatical in oak. On the palate there are flavours of red and black liquorice, soy and malt, burnt vanilla marshmallow and dark chocolate. The mouthfeel is creamy/velvety, rather than blocky/chunky at this youthful stage in bottle. Tannins are tight, creating a dense coating, with a 'rusty' edge. Peak drinking 2027 to 2060.



### **TECHNICAL NOTES**

Alcohol by volume 14.5%

> Acidity 7.0 g/L

> > **рН** 3.61