

Penfolds Grange Bin 95

| COUNTRY | REGION | GRAPE | VINTAGE |
|-----------|-----------------|-------------------------|---------|
| Australia | South Australia | 97% Shiraz, 3% Cabernet | 2018 |

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

Elevated spring temperatures, driven by higher than usual lows, indicated an early start to the growing season. Warm and sunny weather prevailed throughout most of spring, providing optimal conditions for flowering and fruit-set. The hot spells slowed grape phenology, delaying harvest by a couple of weeks. Milder conditions in autumn provided optimal conditions for ripening grapes to their fullest potential. An outstanding vintage. This wine is matured for 18 months in American oak hogsheads (100% new).

TASTING NOTES

On the nose, there are aromas of ripe blackberries, blackcurrants and a sprinkle of dark chocolate, laced with fennel and star anise spices. This is followed by scents of charcoaled lamb and raw wagyu carpaccio. There is the presence of a subtle yet complex higher-tone mahogany, derived from the earth. This wine has a youthful fruitiness wrestling an inky and dense powerhouse. On the palette, this wine is balanced, classy and poised. There are similar flavours of a deconstructed black forest cake/trifle – chocolate, custard and bright wild raspberry, as well as red and black liquorice. There are less obvious notes of mushroom pate with a beefy accompaniment. Mouthcoating – a confluence of tannin/acidity/oak/fruit. A convex mid-palate that supports upfront grip and a continuum of delight all the way to lengthy, lingering finish.



TECHNICAL NOTES

Alcohol by volume
14.5%

Acidity
7.0 g/L

pH
3.56