

Penfolds Grange 2007

“Oaky scents of maple syrup and vanilla frame hints of mint and super intense dark fruit.”

– *Wine Enthusiast*, 97/100
“Cellar Selection”

“Ripe and inviting, with the richness and expansiveness to support the juicy plum, currant, blackberry, pepper and licorice flavors stylishly.”

– *Wine Spectator*, 94/100



WINEMAKER

Peter Gago

REGION

Barossa Valley, McLaren Vale, and Magill Estate, South Australia

GRAPE VARIETIES

97% Shiraz, 3% Cabernet

TERROIR

Grange is arguably Australia’s most celebrated wine and is officially listed as a Heritage Icon of South Australia. Grange boasts an unbroken line of vintages that clearly demonstrates the synergy between Shiraz and multiple soil and climate types of South Australia.

VINTAGE

The 2007 vintage was challenging with low winter temperatures threatening severe frosts and accompanied by low winter rainfall. Dry conditions persisted throughout the growing season and unusually high summer temperatures followed, which placed pressure on water resources and fruit exposure. Low crops and the resultant fruit ripened relatively quickly and was selectively and successfully harvested earlier, parcel by parcel, pursuing full flavors, structure and balance.

VINIFICATION

Matured for 21 months in 100% new American hogsheads.

TASTING NOTES

Unmistakably Grange—formic, ripe, pungent, confronting. At once, balanced and accessible; fresh and tight. Notes of dates, persimmon, roasted nuts, freshly baked pecan-pie, Dutch black licorice, and quick paste. Undertones of mocha and fresh ground coffee.

TECHNICALS

Alcohol: 14.5%, Acidity 7.1g/L, pH: 3.54