

Penfolds Grange 2012

“An earthy/meaty nose with notes of tree bark, dusty earth, underbrush and chargrill over a core of dried mulberries and Christmas cake.”

– *Wine Advocate*, 99/100

“Neatly crafted, powerful yet contained.”

– *James Suckling*, 98/100

“Powerful and impressive, this seamless expression offers chai tea, sandalwood, dark chocolate, gingerbread and tobacco notes.”

– *Wine Spectator*, 97/100

WINEMAKER

Peter Gago

REGION

Barossa Valley and McLaren Vale,
South Australia

GRAPE VARIETIES

98% Shiraz, 2% 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 Barossa Valley and McLaren Vale regions were impacted with lower-than-average rainfall across the winter period. This resulted in early budbreak in spring. Healthy and welcome spring rain ensued, merging with a mild summer with just a few short periods of heat. Mild daytime temperatures and cool evenings were observed across the Barossa Valley and McLaren Vale, allowing impressive flavor development.

VINIFICATION

Matured for 18 months in 100% new American hogsheads.

TASTING NOTES

Exuberant, lifted, flamboyant. First, enticing balsamic, soy, tomato puree, black olive and licorice. Then, the exotics – wafts of tiramisu, mascarpone, roasted hazelnuts and ground Kenyan coffee beans. Compelling depth and length, with a fleshy structure throughout.

TECHNICALS

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

