



# Grange

2001

Grange is both Penfolds and arguably Australia's most famous wine and is officially listed as a Heritage Icon of South Australia. Grange boasts an unbroken line of vintages from the experimental 1951 and clearly demonstrates the synergy between shiraz and the soils and climate of South Australia.

Penfolds Grange displays fully-ripe, intensely-flavoured and textured shiraz grapes in combination with new American oak. The result is a unique Australian style that is now recognised as one of the most consistent of the world's great wines. The Grange style is the original and most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy.



VINEYARD REGION	
VINTAGE CONDITIONS	Good winter rains and soil moisture levels led to a very good early growing season. Growth was vigorous and flowering was successful however the onset of exceptional heat in January depleted soil moisture, and vineyards without water suffered. Rain in mid-March provided relief and vineyards produced shiraz with excellent, ripe fruit flavours.
GRAPE VARIETY	Shiraz
MATURATION	This wine was aged for 17 months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.50g/L pH: 3.66
LAST TASTED	2005-12-12
PEAK DRINKING	2009 - 2038
FOOD MATCHES	Slow-roasted shoulder of lamb

**COLOUR**

**NOSE**

**PALATE**

### Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Deep, dark and dense, retaining bright purple hues.

The nose is immediately Grange, revealing barrel ferment complexities soaked in dark berried fruits. Vibrant, youthful and lifted, a mix of tightly packed liquorice, freshly tanned leather and dark spices create a poised, controlled and distinctive wine.

A rich, full-flavoured and concentrated wine with complex rum/raisin dark chocolate, liquorice, quince paste and dried fruit notes. Prominent, well integrated tannins align with oak (all but soaked up by the fruits) to create a lingering continuum of flav