

Penfolds

# GRANGE

2000

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.

The 2000 Penfolds Grange is an excellent example of the Grange style transcending a most challenging South Australian 2000 vintage.



VINEYARD REGION	Entirely Barossa Valley, (40% Kalimna).
VINTAGE CONDITIONS	As in most south-eastern districts, some rain fell between Christmas and New Year, followed by very dry and very hot conditions until March. Crops were down by 20-40% producing parcels of 'Grange' quality in the Barossa.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	This wine was aged for 18 months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.00% Acidity: 6.80g/L pH: 3.59
LAST TASTED	9-Dec-04
PEAK DRINKING	2010 - 2025
FOOD MATCHES	Ideally suited to Beef, Lamb, Duck & Game

## Winemaker comments by Peter Gago

### COLOUR

Deep (bright) red crimson.

### NOSE

At once a youthful Grange, smoky barrel fermented notes hover above a complex base of black liquorice, tobacco, black pepper, exotic spices and plummy, berried fruits.

### PALATE

A mouthfilling, generous and expansive palate, as expected of this marque. Dark chocolate and plum fruits court a deceptive play of substantial ripe tannins and, at this relatively early stage, provide for a more powerful Grange stamp on the palate than on the nose. Oak plays a supportive role and is perfectly integrated and absorbed. This is a wine of admirable balance and poise, with trademark mid-palate richness.