



## GRANGE

2010

*“A kaleidoscopic sensorial unfolding!”*

*“Be warned – a deception of approachability invoked via a tighropped/exacting balance and fruited/structural charm.”*

*“Worth the wait – after a one decade deliberation this wine strenuously asserts Grange’s positioning in the new millennium!”*

**PETER GAGO**  
PENFOLDS CHIEF WINEMAKER

<b>OVERVIEW</b>	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 from the experimental 1951 and clearly demonstrates the synergy between Shiraz and the soils and climates of South Australia. Grange utilises fully-ripe, intensely-flavoured and textured Shiraz grapes. 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.
<b>GRAPE VARIETY</b>	96% Shiraz, 4% Cabernet Sauvignon
<b>VINEYARD REGION</b>	Barossa Valley, Clare Valley, Adelaide Hills, McLaren Vale, Magill Estate
<b>WINE ANALYSIS</b>	Alc/Vol: 14.5%, Acidity: 6.9 g/L, pH: 3.57
<b>MATURATION</b>	17 months in 100% new American oak hogsheads
<b>VINTAGE CONDITIONS</b>	Healthy winter rains in the Barossa Valley were followed by a dry and mild-to-warm spring which aided budburst. Consistent and slower growth continued and overlaid flowering and fruit set. December temperatures were much cooler, offering vines ideal growing conditions leading to veraison in early January. Summer rainfall came early which was followed by dry, warm weather, alleviating any disease concerns. Mild conditions followed during harvest, with yields in some vineyards below average due to the dry season overall. The fruit from these regions showcases excellent colour, concentrated flavour development and integrated tannins – hallmarks of a stand-out 2010 vintage.
<b>COLOUR</b>	Black to the core, purple on the rim
<b>NOSE</b>	Intense. An immediate barrel-ferment propulsion – sweet and candied, with a peaty, iodine, green olive base. Beneath this, a barely-concealed swirl of Vegemite/yeast extract/concentrated salt-paste - laced with paprika, oregano flower and thyme. A slurry of cocoa powder, a scented waft of black pudding, and a splash of nori-roll/sea-spray temporarily balance this aromatic equation. But then, a minute or two later all changes...
<b>PALATE</b>	Dense, paste-like texture and weight. A balsamic liveliness/lift/energy is unleashed. Tannins focus on the roof of the mouth, laden with an additional film of (85% cacao) dark chocolate, mocha. A mix of quince and sesame-paste laden with basted meats and saturated stewed plum, boysenberry, blueberry. Tightly bound – wait for decompression! Complete, Confident, Convincing.
<b>PEAK DRINKING</b>	2018 – 2060
<b>LAST TASTED</b>	July 2014