

GRANGE SHIRAZ 2021



The most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, Grange is one of the world's most celebrated wines and is officially listed as a Heritage Icon of South Australia. Crafted utilising fully ripe, intensely flavoured, and structured 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. With an unbroken line of vintages from the experimental 1951, Grange clearly demonstrates the synergy between Shiraz and the soils and climates of South Australia.

GRAPE VARIETY

94% Shiraz, 6% Cabernet Sauvignon

VINEYARD REGION

Barossa Valley, McLaren Vale, Clare Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.9 g/L, pH: 3.73

MATURATION

18 months in American oak hogsheads (100% new)

VINTAGE CONDITIONS

The Barossa Valley's growing season was influenced by climatic swings. Winter delivered less rainfall than usual, particularly in July, but an unexpectedly wet August improved soil moisture in time for budburst and flowering. Spring brought cooler temperatures, affecting the accumulation of early growing degree days. However, by December and January temperatures returned to average, with a notable heatwave at the year's end. Despite some February showers, La Niña did not significantly affect the region, which, along with mild March and April weather, allowed for an even, orderly harvest of high-quality Shiraz grapes. McLaren Vale experienced a temperate year, marked by a dry July followed by beneficial spring rains. Warm conditions during budburst and flowering created a promising start. The summer was forgiving, with just a few days over 35°C. The region benefited from a cooler end to the season, resulting in an extended ripening period and an orderly harvest. Clare Valley's winter also saw below-average rainfall, but August rains came to the rescue. Spring and summer temperatures hovered around average, with a few hotter days. The yields in Clare Valley were low, particularly in dry-grown blocks, but the quality of fruit was exceptional. La Niña's impact was limited, and overall cooler conditions favoured slow and even ripening. The mild conditions experienced by the three regions delivered exceptional parcels of Shiraz, despite some yield challenges.

COLOUR

Impressive depth of mauve redness with an impenetrable black core.

NOSE

Umm – no algorithm to unfold the threads of this aromatic quilt. A nexus of fruits/oak/barrel-ferment. As one. Grange.

A valiant attempt to untangle this aromatic Shiraz assault... initially scents of grated dark chocolate and Copha revealed – propelled by tell-tale V.A. and formics coupled with barrel-ferment nuances.

Then an elution of marbled meats, beef fat, and marrow. Pan juices follow... laced with a balsamic glaze, soy and spice (poppy/ sesame seed mix, frankincense).

In the glass there's no need to wait, no need to swirl – black briquette dust and sooty resins stubbornly are unleashed/ unfurled.

Youthful. Expectantly, at this early stage, little attempt to immediately charm/gratify. Patience. Later...

PALATE

An instant cornucopia of Grange markers – where to begin?! This 2021 vintage is certainly expansive across the palate. Three sources and three dimensions induce 'blackness' via selective Barossa/McLaren Vale/Clare Valley fruit sourcing and thereafter formidable structural length/width/depth stature. And weight. Very Penfolds.

A vortex of mid-palate sumptuousness, framed by sleek, dusty tannins, and chocolatey/brûléed-suggestive oak. Or is it?!

Less blurred are the Clare Valley sourcing descriptor giveaways – Dutch liquorice and menthol. Forensically, from maritime McLaren Vale – perhaps the Worcestershire sauce and squid ink, cold corned beef with peppercorn? Maybe, from Barossa – soaked dark satsuma plum, star anise, and roast quince? If only it were that easy...

Tomorrow, a different reveal. Indeed, a multi-decade sensory disrobing/redressing continuum now underway. Can't wait!

PEAK DRINKING

2027 – 2060

LAST TASTED

April 2025