

ONE

BY

Penfolds®



2022 VIN ROUGE

OVERVIEW

Introducing One by Penfolds. Designed in partnership with Human Made founder NIGO, One by Penfolds celebrates the idea of 'oneness'. Oneness embraces what makes us all different and unique, but also the things that bring us together – as represented by the winemaking regions from where the One by Penfolds range is made around the world. A wine with great density and depth, fruit for the 2022 Vin Rouge was sourced across multiple regions in France.

COUNTRY

France

VINEYARD REGION

Vin de France

GRAPE VARIETY

Cabernet Sauvignon, Merlot, Marselan, Mourvèdre, Grenache, Petit Verdot

WINE ANALYSIS

Alc: 14%, Acidity: 5.1 g/L, pH: 3.62

COLOUR

Claret red, garnet edges.

NOSE

A very aromatic and fruit forward nose. A gentle swirl reveals an amalgam of forest fruits, conjuring thoughts of fresh berries dusted with icing sugar. Blackberry and blackcurrant notes indicate a cabernet inclusion. Spices emerge... nutmeg, canelé and juniper berry. The oak is beautifully integrated leaving a nutty, almond paste impression. Caramel fudge and chocolate eclairs suggest an oak derived sweetness. Further inspection reveals notes of lavender, black cherry, tomato leaf and prune.

PALATE

The sweet fruit aromatics follow onto the palate. Raspberry and mulberry flavours abound, generous and providing the palate with tremendous density. The fine, balanced acidity is driving the backpalate and providing succulence. There is a textural meatiness, evoking thoughts of baked Christmas ham. Sweet brioche and mocha hold court briefly before giving way to blonde tobacco and toasted cedar oak. The tannins are chalky and coat the palate. Sinuous and chewy with a long finish.

VINTAGE CONDITIONS

The wine producing regions of France rebounded in 2022 after a challenging previous year, with an overall yield that was 18% higher than in 2021. The red varietals benefited from moderate summer temperatures coupled with refreshingly cool nights as the season progressed. The resulting wines exhibit pleasing fruitiness and structure—attributes aided by well-timed rainfall during late summer which curbed potential spikes in sugar levels. Overall, the vintage of 2022 has delivered some exceptional high-quality grapes across France's celebrated wine regions.

PEAK DRINKING

Now - 2028

LAST TASTED

April 2024

DESIGNED BY

NIGO