

## PENFOLDS

### Penfolds Grandfather Rare Tawny

**\$114.75**

\* Suggested retail price



|  |                       |                 |
|--|-----------------------|-----------------|
|    | Product code          | 14191733        |
|    | Licensee price        | \$99.80         |
|    | Format                | 6x750ml         |
|    | Listing type          | Private import  |
|    | Status                | Unavailable     |
|    | Type of product       | Fortified wine  |
|    | Country               | Australia       |
|    | Regulated designation | Table wine      |
|    | Region                | South Australia |
|    | Varietal(s)           | Mourvèdre       |
|    | Varietal(s)           | Shiraz          |
|    | Varietal(s)           | Cabernet        |
|    | Varietal(s)           | Grenache        |
|    | Alcohol percentage    | 20.00%          |
|   | Colour                | Red             |
|  | Closure type          | CORK-Natural    |



#### ABOUT THIS WINERY

The success of Penfolds has been driven by the generations of visionaries and innovators. From the beginning in 1844 to today, the merging of science, art and innovation has driven Penfolds to become one of Australia's most famed and respected winemakers.

#### TASTING NOTES

**COLOUR:** Deep tawny with a distinctive yellow-green edge characteristic of extended wood maturation.

**NOSE:** Intense raisin fruits, fruitcake, liquorice, roasted walnuts all integrated together seamlessly with a freshness contradicting age.

**PALATE:** Classical Penfolds fruitcake, liquorice and vanillin oak flavours with a sweet full and round mid-palate, and a finish that persists on and on.

#### PRODUCT NOTES

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As Grandfather is matured utilising a Solera system all vintages introduced into the system are retained forever. This system of maturation ensures freshness, consistency of quality and style is sustained over the decades. The Solera currently contains vintages from 1960 to 2004. Including some 44 individual vintages in the Solera is testament to the complexity and age yet also highlights the importance of freshness and fruit.