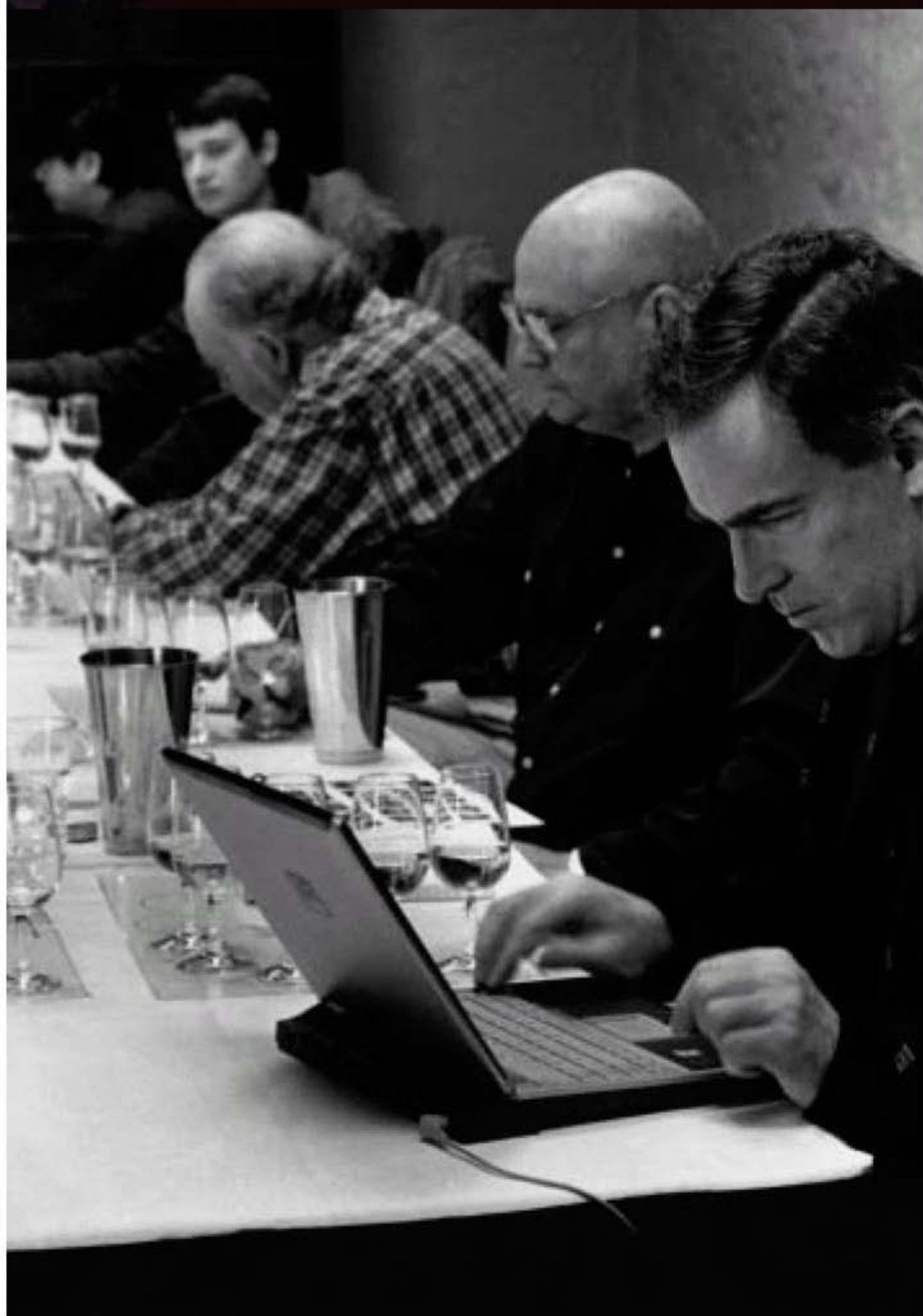


AUTHOR'S NOTES





The Rewards of Patience, now in its revised fifth edition, is a unique publication which tracks the fortunes of almost all Penfolds wines through the senses of an independent international tasting panel.

This historic tasting, comprising a comprehensive catalogue of wines, took place over four days early in the Australian spring of 2003 at several locations – Mount Lofty House in the Adelaide Hills, Penfolds' Nuriootpa cellars, Penfolds' Kalimna Vineyard in the Barossa Valley, and at the South Australian Parliament House in Adelaide.

I have been involved in three editions of *The Rewards of Patience* – first as an observer and compiler of text, the second time as co-writer, and the third, as the author. As an Australian specialist wine auctioneer, I enjoy a unique perspective on Penfolds. In preparing this book I have played the roles of researcher, historian, market analyst, wine taster and independent Penfolds expert.

As I look back on the two previous editions, I notice in photographs that over the last ten years I have become older and greyer. I wonder how some person (or panel) in the sky would rate my evolution. Have I cellared well or am I past it? Tasting wine is a deeply personal experience. Perspective and truthfulness play an important part in assessing wine. I don't believe, for instance, that the same wine tasted in New York or London will taste exactly the same in Sydney or Singapore. The character of wine changes with humidity, temperature and with the myriad fragrances and emissions which pervade and bombard our senses. Nor do I believe that wine tasters, even those sitting in the one room, can possibly perceive exactly the same nuances. For all its wonder, wine is complex and unstable – and we human beings are little different. That is why the language of wine is spoken in many tongues.

Despite these differences, there was a symmetry and common understanding among the panel. After four days the language and observations became intertwined. *The Rewards of Patience* is a very revealing experience. I enjoyed Ch'ng Poh Tiong's gentle, generous and concise approach. Joseph Ward's tasting notes are precise and matter-of-fact, sometimes a hilarious commentary about the battle between fruit and tannins. Joanna Simon's contribution is intuitive, well considered and insightful. Her evocative notes and commentary were always close at hand. James Halliday's beautifully written, perspicacious observations are poetic and sometimes whimsical. He is able to capture the essence of a

REWARDS OF PATIENCE FIFTH EDITION

Tasting Panel:
(above, left to right)

- Ch'ng Poh Tiong
(Singapore)
- Joanna Simon
(United Kingdom)
- James Halliday
(Australia)
- Joseph Ward
(United States of America)
- Huon Hooke
(Australia)





AUTHOR'S NOTES

wine with remarkable ease. Huon Hooke's notes are extraordinarily comprehensive, academic and authoritative – even occasionally mischievous. When woven together these perspectives provide Penfolds collectors and wine enthusiasts with an 'all-round' view of Penfolds wines – a multi-regional blend of opinion, the perfect companion to Penfolds' winemaking philosophy.

The fifth edition of *The Rewards of Patience* comprises a wealth of information about Penfolds – its history, its vineyards, its winemaking and its wines. The tasting notes and commentary provide readers with a detailed overview of most Penfolds vintages. There are some gaps, but these relate mostly to old curios and experimental wines of minor interest.

The 5th edition of Penfolds' *The Rewards of Patience* comprises a wealth of information about Penfolds, its history, and its wines.

The bar accompanying each tasting note signifies the wine's 'drinking window'. This is the period over which the panel believes the wine will be drinking at its best. The bar typically bleeds away at the end because wine fades. It also shows that predictions are not necessarily definitive. Indeed, there is a tendency for conservatism in *The Rewards of Patience* tastings. As was the case with previous tastings, panel members and winemakers were sometimes surprised by the evolution of vintages. Some wines have defied expectations, either cheating the prediction of an early death or evolving in rather unexpected ways. It is important, therefore, not to take the 'Now' indication too literally. It means that the panel sees no likelihood of further improvement. The 'Past' indication suggests that the wine is either at or very near its end. In the case of older vintages of Grange, these wines still remain valuable as collectables, but in all likelihood they are past their best.

A star indicates exceptional vintages within each tasting bracket. Once again a comparison of starred wines across five editions will reveal some have risen while others have fallen. Largely though, there is a consistency of view – 1962, 1963, 1971, 1976, 1986, 1990, 1991, 1996 and 1998 are generally recognised as great Penfolds vintages. A few wines detailed were not, in fact, tasted during *The Rewards of Patience* tasting week. However, they are included for the sake of completing the record of all wines made under any given label, with notes constructed from either my own or Chief Winemaker, Peter Gago's, tasting experience. For clarity, these wines appear in italics wherever they appear within the text.

The language of wine is spoken in many tongues. Despite these atmospherics, there was a symmetry and common understanding within the panel.



Throughout the text, at the end of each commentary, a key to the tasters' initials appears to remind the reader of the identities of the panel members. Periodically, however, other comments are included from the following:

PG – Peter Gago – *Penfolds Chief Winemaker*
JD – John Duval – *former Penfolds Chief Winemaker*
SL – Steve Lienert – *Penfolds Red Winemaker*
OC – Oliver Crawford – *Penfolds White Winemaker*
JB – John Bird – *former Penfolds Senior Winemaker*
AC – Andrew Caillard – *Author*

All the wines tasted for this book came from Penfolds museum cellars and were stored under optimum conditions. Cellaring conditions (see Perspectives) are important because temperature and humidity can accelerate or retard the aging process. Readers should therefore understand that whilst *The Rewards of Patience* is a consumer's guide, the best way to enjoy your own wines is to open the bottles and drink them!

Andrew Caillard

Andrew Caillard MW

March 2004

