

Penfolds

BIN 138

GRENACHE MOURVÈDRE SHIRAZ 1996
BAROSSA VALLEY OLD WINE

In the famed French wine region of the Southern Rhone Valley a delicious red wine is made predominantly from the grape varieties of Shiraz and Grenache amongst others. These wines are typically robust, deeply coloured wines of great longevity with the flavours of game, leather, roasted meats and ripe fruits.

The Barossa Valley, with its rich, red winemaking tradition and considerable acreage of mature Shiraz and Grenache vineyards, is perfectly positioned to produce its own version of such a wine. Penfolds' access to many of the Barossa's finest old vineyards, some of which date back to the last century, is well known and is reflected in the depth of flavour and complexity found in this wine.



VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	1996 was an outstanding year. The first half of the growing season was dry and cool allowing the fruit to set and mature slowly. The last two months of the season warmed, to bring in physically mature, ripe complex fruit.
GRAPE VARIETY	Grenache, Mourvèdre, Shiraz (Syrah)
MATURATION	20 months in used American, French & German oak
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.60g/L pH: 3.34
LAST TASTED	27-Jul-04
PEAK DRINKING	Now - 2006
FOOD MATCHES	Ideally suited to Pasta, Duck & Game, Lamb

Winemaker comments by
John Duval

COLOUR

Deep crimson red.

NOSE

A myriad of scents that transform in the glass. Enticing savoury and gamey notes, with undercurrents of floral nutmeg and cinnamon.

PALATE

Medium-bodied with supple velvety tannins and nice, round mouth feel. Currant, anise and ripe berries are complemented by earthy, light tobacco flavours. Perfectly integrated structure leaves a persistent and smooth finish.