

Penfolds

BIN 138

SHIRAZ GRENACHE MOURVÈDRE 1998
BAROSSA VALLEY OLD WINE

Launched in 1995 with the 1992 vintage, the Penfolds Old Vine Barossa Valley red is a response to the evolution of growing international interest in Shiraz accompanied with other Rhone varieties such as Grenache and Mourvèdre.

Still an evolving style, Old Vine red has gained greater richness and complexity in more recent vintages. Leathery, earthy, savoury characters should merge over time. There is very little oak influence.

The 1998 vintage is a blend of 55 per cent Shiraz, 25 per cent Grenache and 20 per cent Mourvèdre. This wine demonstrates clearly that a good blend is more than the sum of its parts.



VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	Concerns about drought due to a very dry winter were alleviated by 50mm of rain in August. A hot week in late February brought rapid and in some cases unusual ripening patterns. Otherwise, mild conditions and cool evenings produced slow, steady ripening. Best compared with the outstanding 1996 vintage.
GRAPE VARIETY	Shiraz (Syrah), Grenache, Mourvèdre
MATURATION	16 months in old (six years plus) American oak.
WINE ANALYSIS	Alc/Vol: 14.00% Acidity: 6.60g/L pH: 3.48
LAST TASTED	28-Aug-00
PEAK DRINKING	2002 - 2008
FOOD MATCHES	Ideally suited to Beef, Lamb

Winemaker comments by
John Duval

COLOUR

Deep magenta.

NOSE

Enticingly different. Laced with spices - pepper, anise and cinnamon. Florals over cold meats, with aromas of stewed wild berries and maraschino cherry liqueur.

PALATE

Tight and savoury. Earthy, with a solid fruit core and grippy fruit-derived tannins. Fleshier than the 1997 - like biting into a nutty, chocolatey Florentine biscuit. An excellent wine, reflecting an ideal vintage in the Barossa for these varieties.