


# Penfolds

An icon of Australian winemaking, Grange 2018 is the pinnacle of Penfolds' multi-vineyard, multi -regional blending philosophy , offering power, longevity, and unmistakable identity.

## Grange 2018

Barossa Valley, Australia

99




### Region and Vineyards

Grange 2018 is a selection of the best fruit from across **Barossa Valley, McLaren Vale, and Clare Valley**—regions with long pedigrees in producing concentrated, full-bodied Shiraz. The diversity of mesoclimates and soil types allows Penfolds to craft a wine with layered complexity, structure, and aromatic precision.

The 2018 vintage benefitted from a wet winter that replenished soil moisture, followed by a warm, dry growing season. These conditions promoted excellent flowering, fruit-set, and ripening, with mild autumn temperatures allowing for extended hang time. Although summer included several heat spikes, the vines responded well, yielding **deeply coloured, flavour-intense berries**. It was, unequivocally, an **outstanding vintage across all key regions**.

### Winemaking

Grange 2018 is made predominantly from **Shiraz**, with a small percentage of **Cabernet Sauvignon** adding further structure and aromatic lift. True to tradition, the wine was matured for **18 months in 100% new American oak hogsheads**. This hallmark treatment imparts the distinctive sweet spice and mocha notes that define the Grange profile.

Penfolds' approach to fermentation and aging enhances integration and longevity, with barrel fermentation and extended maturation contributing to the wine's rich texture, savoury depth, and unmistakable polish.

Alcohol :14,50 %

Composition: 97% Syrah, 3% Cabernet Sauvignon

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## Tasting Notes

- **Color**: Deep radiant red with a black core; luminous rim.
- **Aroma**: Powerful and layered, beginning with ripe blackberry, blackcurrant reduction, fennel, and anise. Waves of dark chocolate, cola, cocoa powder, and hints of caper, lamb fat, and charcuterie. Mineral accents of slate and coal dust mingle with subtle lacquer and mahogany nuances. Youthful fruit vibrancy is enveloped in a brooding aromatic intensity.
- **Palate**: A dynamic interplay of structure and hedonism. Flavours of Black Forest cake, wild raspberry, redcurrant, custard, and sarsaparilla intertwine with mushroom pâté and umami-rich duxelles. Tannins are omnipresent, fine, and mouthcoating, merging seamlessly with fruit, oak, and acidity. A convex, powerful mid-palate and a resonating, endless finish confirm its pedigree. Alive and evolving—built for the ages.

## Did you know?

**Grange** was first made in 1951 by **Max Schubert**, originally as an experimental wine. Today, it is one of the world's most acclaimed and collectible wines, with **every vintage released since 1951** and a legacy that spans over 70 years.

## Wine Pairing Ideas

- **Wagyu beef ribeye with truffle jus**: Echoes the wine's rich umami, tannic depth, and dark fruit power.
- **Roast lamb shoulder with rosemary and black garlic**: A classic match for Grange's savoury, earthy dimensions.
- **Porcini mushroom risotto with aged Parmigiano**: The wine's mushroom and duxelles notes are amplified by this umami-rich pairing.
- **Dark chocolate and cherry terrine**: A hedonistic mirror of Grange's red fruit, cocoa, and spice core.

**Robert Parker (RP) : 99 Points (2018)**

*This wine comes with high expectations—as does the vintage. The 2018 vintage across South Australia (and cheekily, we could probably extend the accolade to all of Australia) was excellent. It was warm, but without incident, and responsible for powerfully ripe, serious wines. Many producers made some of their best wines in this vintage. So here, to the 2018 Grange: there is spiced raspberry, lashings of salted licorice, red curry paste, layers of forest berries, rendered lamb fat and crushed pink peppercorns to start. In the mouth, the tannins close around the fruit with the same polish and seamlessness as the 2008, possibly the 2004? Very different vintages, but there is a textural similarity for me. This is polished and glossy and so very pretty. It contains 3% Cabernet Sauvignon this year, and 69% Barossa, 18% McLaren Vale and the balance from Clare Valley. Each of the regions brings with it its own characteristics. Barossa brings the red dirt, blood, deli meat and rust. McLaren Vale brings the plush purple fruits with a side of meat and licorice. Clare brings the polish, the opulence and the velvet texture. With their powers combined, this is an extraordinary Grange. One of the true greats, which will only get better as it ages.*

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**Vinous (Antonio Galloni) (VN) : 98 Points (2018)**

*Inky, bright-rimmed violet. A kaleidoscopic, penetrating bouquet evokes ripe black and blue fruit preserves, espresso, cola, incense, coconut and Moroccan spices, along with a smoky mineral topnote. Shows superb clarity and mineral lift to the sweet, deeply concentrated black currant, bitter cherry, dark chocolate, fruitcake and mocha flavors, which are sharpened by a spicy element. A vein of juicy acidity adds support and drives a wonderfully long, smoky finish that leaves a suave floral note behind. (Drink between 2030-2045) (JR)*

**James Halliday (JH) : 95 Points (2018)**

*Fruit from the Barossa Valley, McLaren Vale and Clare Valley. It's strange that the Clare Valley, seldom mentioned in the roster of regional contributions, no matter how numerous, comes up as one of three here. Although I have to admit there's a parcel of beautiful Clare Valley shiraz that frequently finds its way into the blend. It's unclear whether Penfolds' assessment of 'Instantly, an assault of piercing VA [volatile acidity]' is in reference to a passing phase or to the deliberate retention of VA, but it's part of Grange. For me, persistent black shoe polish marks the bouquet of this wine. To one side, it's all about unbridled power, and it'll be at least another 8 years before it calms down. There's so much screaming for attention it's distracting, and senses of proportion are lost. Closure: Cork. 14.5% alcohol. AUD$1000 (Drink by 2050)*