

GRANGE SHIRAZ 2022



The most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, Grange is one of the world's most celebrated wines and is officially listed as a Heritage Icon of South Australia. Crafted utilising fully ripe, intensely flavoured, and structured Shiraz grapes, the result is a unique Australian style that is now recognised as one of the most consistent of the world's great wines. With an unbroken line of vintages from the experimental 1951, Grange clearly demonstrates the synergy between Shiraz and the soils and climates of South Australia.

GRAPE VARIETY

97% Shiraz, 3% Cabernet Sauvignon

VINEYARD REGION

Barossa Valley, McLaren Vale, Coonawarra

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.9 g/L, pH: 3.70

MATURATION

18 months in American oak hogsheads (100% new)

VINTAGE

Conditions The 2022 vintage was defined by a cool and measured growing season across South Australia, favouring structure, precision and longevity for Grange. Winter rainfall was near to above average, replenishing soil moisture ahead of budburst and supporting steady early vine growth. Spring was unsettled, with cool temperatures, wind and several significant hail events in late October impacting flowering and reducing yields, particularly for Barossa Valley Shiraz. Despite these challenges, vineyards recovered well through a mild summer with few extreme heat events and no sustained periods above forty degrees. In McLaren Vale, moderated temperatures and limited heat spikes supported even ripening and retained freshness. Coonawarra experienced a cool early season followed by a dry and settled finish. Low yields, extended ripening and healthy canopies delivered small berries, firm tannin structure and controlled power.

COLOUR

On 18/2/26, only 1-2mm of rim revealing any hint of rouge. The rest? Impenetrably dark.

NOSE

Awash with blackness. Nuanced? Not really, a rapid re-emission of waves of... everything!

Sumpy and sooty. Transient flashes akin to that of a blacksmith's anvil or a cobbler's boot polish?

Relocating to the kitchen, black pudding and marrow immediately come to mind. Ditto, pan scrapings, and a suggestion of bay leaf in stew (à la Osso Bucco).

Certainly easier to ID – spires of black cherry, dark chocolate and Chinotto.

Prancing above – Grange trademark V.A. and the formics/ferrics (haemoglobin).

Oak? Conceded. Just. 100% new?

Old school. Proudly.

PALATE

Respectfully, yet immediately and undeniably saturated/slurpy/sumptuous. Rich and lush with volume and density, energy and drive.

Tightly woven, defined and yet intense, generous.

A re-emergence of descriptors earlier sensed aromatically – black cherry, dark chocolate and Chinotto, and also add – walnut and Dubbin boot polish.

The palate fans/extends outwards... a veritable lava flow of tannins impinges on all in its path. These tannins are buffed/resolved/polished.

Lingers – in no hurry to exit – memories at stake!

Reminiscent of which recent Grange vintage? Arguably may have to go back to the 1998.

PEAK DRINKING

2028 – 2075

LAST TASTED

February 2026

Penfolds