



Penfolds®

## GRANDFATHER RARE TAWNY NV

The Grandfather name dates back to 1915, when an oak cask containing the finest blend of available Tawny material was set aside for the exclusive use of the Penfold family. This wine was known as The Grandfather due to the age of the oldest Tawny in the blend. With each vintage, varietal batches are selected for Grandfather. These batches are individually aged in seasoned old oak casks before being blended at 14 years of age. This blend is then introduced into the 'Grandfather Solera'. The Solera consists of six stages that are designed to fully integrate all components offering consistency and freshness with a final minimum average blended age of 20 years.

### GRAPE VARIETY

As Grandfather is produced using a Solera system, it will always retain every variety used over the years, albeit in small amounts. Of the 13 varieties identified, the major contributors to the blend are Shiraz, Grenache, Mataro and Cabernet Sauvignon.

### VINEYARD REGION

Specially selected South Australian vineyards. Many of the vineyards selected for the production of Grandfather have been doing so for well over 35 years. These vineyards are selected for their consistently high quality and reliability year after year.

### WINE ANALYSIS

Alc/Vol: 19.2%, Acidity: 8.7g/L, pH: 3.10, Bé: 11.3

### MATURATION

The initial maturation for Grandfather occurs as individual vintage and varietal components. These components remain in the same seasoned old oak hogsheads for approximately 14 years, before being selected and blended to form the topping wine. This topping wine is then introduced into the first stage of the Solera. The Solera is comprised of six individual stages with stage six supplying the wine for bottle at a minimum average blended age of 20 years.

### VINTAGE CONDITIONS

As Grandfather is matured using a Solera blending system, all vintages introduced into the barrels are retained forever. This method of maturation ensures freshness, while consistency of quality and style is sustained over the decades. The Solera currently

contains vintages from 1960 to 2018. The inclusion of over 50 vintages of tawny provides aged complexities yet also highlights the importance of freshness and fruit.

### COLOUR

Deep tawny with a distinctive yellow-green edge characteristic of extended wood maturation.

### NOSE

Intense raisin fruits, fruitcake, liquorice, roasted walnuts all integrated together seamlessly with a freshness contradicting age.

### PALATE

Classical Penfolds fruitcake, liquorice and vanilla oak flavours with a sweet full and round mid-palate, and a finish that persists on and on.

### PEAK DRINKING

Fully matured and bottled for your immediate enjoyment. While this wine will sustain some bottle age, it is best consumed within 12 months of purchase.

### LAST TASTED

December 2025

*"1915... 6 stages... 20 years. Not just numbers, validation. Pass the glass! Please."*

PETER GAGO  
Penfolds Chief Winemaker