

Penfolds®

THE PENFOLDS
COLLECTION 2024



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180 years. But a number? Not really. Perhaps easier to comprehend when deconstructed into digestible time bundles — a summation of *three* half centuries + *three* decades.

In the **vineyard**, not much changes. Some harvests are early, some are late. Mother Nature still dictates when grapes physiologically ripen. Our input, the management of soil, clone, canopy... continues to evolve. As a pragmatic insurance policy, releasing a Penfolds Collection that annually spans five harvests negates the risk of a lesser single-vintage release, arguably affording an effective agricultural and maturation quality filter.

In the **winery**, we've witnessed a continuum of transition — from horse and cart, to the automobile, to refrigeration, to robotics. Now AI. Next?

Historical context around 1844 reminds us that things really were different back then. The electric light was invented 35 years prior in 1809, but Edison's production didn't commence until 35 years later in 1879. Ten years prior in 1834, the first working vapour-compression refrigeration system was built, but a 20-year wait ensued until 1854 to invent a refrigeration system that produced ice. And Australia was, and still remains 12,000 miles distant from the birthplace of our founders, and the 'Old World' of wine.

Throughout the 1800's, 1900's and 2000's Penfolds has crafted many, many wines/styles. Some remain, some not. Fashion and fad, pragmatism, media and trade endorsement, family and corporate support... have been kind. Our 2024 Penfolds Collection is testament to eighteen decades of innovation and invention, hard work, trials, mistakes... and the honing of a Penfolds *House Style*.

To monitor 'all things Penfolds', we recently completed our first tastings in Paris and Hong Kong for the **ninth** Edition of our 'diary' tome, *Penfolds Rewards of Patience*. London and Australia... to follow. Excitedly, post-Covid, our global Re-corking Clinics will soon resume, and we'll again protect our collector's multi-decade cellared Penfolds treasures.

Watchouts from this 2024 Penfolds Collection? Not unlike with the 2021 vintage, continue to keep a close eye on the blend inclusion of any parcels out of Coonawarra in 2022.

And the launch of a rare Penfolds Commemorative Release, the 2021 Coonawarra Bin 180 Cabernet Shiraz, will certainly add lustre to this year's Collection. Although deeply biased, I still would find it difficult not to recommend 2022 Bin 707 and 2021 St Henri 'drinking investments'; and never overlook Yattarna!

Our 180th year will be dutifully celebrated — aided and abetted by this formidable 2024 Collection release.

Indeed, we've come a long way. We have a long way to go. Volume One at 180 years is now complete, and the journey continues ...

Peter Gago, Penfolds Chief Winemaker



Scan here to discover
the 2024 Collection

AUSTRALIAN

“No Bin 707 Cabernet Sauvignon released in 2020. No Bin 169 Coonawarra Cabernet Sauvignon. Redeemingly, Grange will convincingly justify the dexterity of South Australian Shiraz in this 2020 vintage.”

“Two decades into the new millennium. Penfolds 180th Anniversary year. Following stellar Grange vintages of 2002, 2004, 2008, 2010, 2012, 2016, 2018. No pressure.”

Peter Gago,
Penfolds Chief Winemaker



GRANGE

SHIRAZ 2020

The most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, Grange is arguably Australia’s most celebrated wine 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

McLaren Vale, Barossa Valley, Clare Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 7.0 g/L, pH: 3.61

MATURATION

20 months in American oak hogsheads (100% new)

VINTAGE CONDITIONS

South Australia experienced its second successive winter marked by drought, with the Barossa Valley recording its driest year on record and the Clare Valley experiencing its driest winter in over a century. These arid conditions persisted into spring, leading to delayed flowering and fruit set, underscoring irrigation’s crucial role due to below-average root zone moisture levels. Both the Clare Valley and Barossa Valley regions were touched by September frosts, though losses were alleviated through frost fans. Summer commenced with an intense heatwave across the state, resulting in 26 days above 35°C in the Barossa Valley alone. However, a reprieve came with cooler weather in January and February. McLaren Vale was more fortunate, benefiting from higher-than-average rainfall in February which bolstered vine health for the rest of the growing season. Lower bunch weights and berry counts were recorded across all regions leading to significantly reduced yields. However, these testing conditions often culminate in exceptional quality fruit. Indeed, 2020 saw some remarkable Shiraz crops that have contributed to an opulent expression of Grange.

COLOUR

Dense and impenetrable — deep red to the rim.

NOSE

An instant proclamation of identity — formics and barrel-ferment notes propelling Shiraz spoils.

Whilst these Shiraz markers highlight heady elutions of aniseed/licuorice/wintergreen/fennel, primal aromatics of squashed damson plum do prevail.

And beneath, wafts of pan scrapings/pan juices support all that is entwined above.

100% new oak is all but totally absorbed, yet it does conspire to complex, weave and intrigue. In this aromatic tussle, fruit remains the champion.

Not unlike ‘*Champagne character*’, ‘*Grange character*’ aromatically “just is”. Immediately understood, immediately recognised.

PALATE

The first sip seduces, the second reminds...

Up front red fruits and maraschino cherry flavours quickly transition to the ‘*Noir-ish*’ — *Black Forest cake, blackberry, black cherry, black...*

Sitting softens. A Christmas pudding mix of soaked fruits and rind offers a friendly hand.

Similarly talc-like/velvety tannins are non-aggressive, politely acting as a conveyance. They almost appear coupled with cocoa/dark chocolate dust.

Texturally woven, with all components well integrated and absorbed... inducing a sensory perception of roundness, of a lush film coated across the palate.

Again, oak (sandalwood nuances, not cedar) sensitively stands to one side — its supporting role well scripted.

Assured and distinctive, this Grange will appease and reward.

PEAK DRINKING

Now – 2055

LAST TASTED

February 2024

“Coonawarra Cabernet Sauvignon out of 2022 — compared to 2021? There’s a good way to find out...”

“The annual quandary — Cabernet Sauvignon classicism or Bin 707? In 2022 there’s no ‘or’. Time will tell.”

“Oak, extraction, tannins, freshness... the tweaking continues.”

Peter Gago,
Penfolds Chief Winemaker



BIN 707

CABERNET SAUVIGNON 2022

Bin 707 is a perfect Cabernet Sauvignon representation of Penfolds House Style: intensely flavoured fruit; completion of fermentation and maturation in new oak; expressing a Penfolds understanding of multi-vineyard, multi-region fruit sourcing. Bin 707 was first vintaged in 1964. The wine was not made from 1970 to 1975 (when fruit was directed to other wines) nor in 1981, 1995, 2000, 2003, 2011, 2017 or 2020 (when fruit of the required style and quality was not available). Full-bodied and with proven cellaring potential, Bin 707 retains a secure place among the ranks of Australia’s finest Cabernets.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Coonawarra, Barossa Valley, Padthaway, McLaren Vale

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.66

MATURATION

18 months in American oak (100% new)

VINTAGE CONDITIONS

In Coonawarra, spring’s cooler temperatures led to nine days of sub - 2°C weather. The deployment of frost fans proved effective in safeguarding vine shoots against these cold snaps. Warm weather prevailed in December, setting the stage for superb flowering and fruit-set conditions. Veraison was uniform across vineyards, leading to consistent grape development allowing flavour, tannin, and colour to flourish during the final ripening phase under near-perfect conditions. The Barossa Valley experienced cooler-than-average temperatures coupled with spring thunderstorms. Despite this, yields and grape quality surpassed expectations even among vines impacted by hail. A particularly arid yet cool December slowed down fruit-set, however, robust canopies played a pivotal role in driving up sugar levels and physiological maturity without the risk of dehydration at harvest time. The cooler growing season also fostered excellent acid retention which translated into grapes that were both finely structured and balanced. Padthaway encountered a frost event in October, but enjoyed an otherwise gentle growing season, free from extreme heat spikes or rain delays at harvest time. McLaren Vale reported only three days exceeding 35°C — half what was recorded for the previous year’s vintage — resulting in a gradual harvest that allowed Cabernet Sauvignon grapes to be picked at their peak condition.

COLOUR

Deep, foreboding, dark... purple-red.

NOSE

Poured, swirled — persuasive Cabernet black olive, graphite and tapenade aromatics may initially relax Bin 707 style sceptics. Yet just when *the guard is dropped*, in creeps a scented wave of choc mint, Asian spices and sage/bay leaf botanicals. *Taking no prisoners* — a good measure of soot/ironstone/sump oil blackness, and a floral headiness of iris and dried hibiscus. Yes, a full-on, uncamouflaged Bin 707 aromatic assault. Not for the meek. Unashamedly 100% Cabernet, 100% new oak, 100% Penfolds.

PALATE

All is convincingly redeemed on the palate. No stylistic retreat, yet engagingly a better understanding of what lies beneath... Texturally, a suppleness and tightness that is indeed profound. Fine long ripe tannins offer polish and a felt-like ‘attaque’. Perhaps trademark — a significant mid-palate and convincing length — synergising an amalgam of Cabernets (only) off the varied soils of Coonawarra/Barossa Valley/Padthaway/McLaren Vale. A base of ferrics and black pudding/blood sausage — laced with white chocolate and red and black berry fruits. 100% new oak — thought about only when reminded. All Bin 707 boxes ticked, except one — time.

PEAK DRINKING

2026 – 2050

LAST TASTED

February 2024

“A lovely follow-up to the celebrated 2021 vintage. The cool conditions that prevailed across Tumbarumba, Tasmania and the Adelaide Hills were ideal for ripening high-quality ‘A grade’ Chardonnay. A wine that stands testament to Penfolds multi-regional blending philosophy.”

Kym Schroeter,
Penfolds White Winemaker



YATTARNA

CHARDONNAY 2022

Launched in 1998 with the 1995 vintage, Yattarna is the result of one of the most comprehensive, focused and highly publicised wine development projects ever conducted in Australia. The aspiration and independence of mind across generations of Penfolds winemakers inspired the ambition to create a white wine that would set the standard for ultra-fine Australian Chardonnay. In all, there were 144 trial wines made before Yattarna was eventually launched. The allotment of “Bin 144” acknowledges this pioneering winemaking. By selectively sourcing only the finest Chardonnay grapes from cool-climate regions, Yattarna reflects Penfolds continued commitment to our original goal, to forge a white wine of exceptional quality. The very name “Yattarna” being drawn from an indigenous language, meaning ‘little by little, gradually’. Each new vintage invites the opportunity to further expand the boundaries of winemaking innovation, grape sourcing and our understanding of this noble varietal.

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Tumbarumba, Tasmania, Adelaide Hills

WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 6.8 g/L, pH: 3.11

MATURATION

Eight months in French oak barriques (44% new)

VINTAGE CONDITIONS

In Tumbarumba, growers celebrated what was heralded as one of the best vintages in recent years. November’s La Niña brought substantial rainfall around flowering time, yet a period of dry weather followed, safeguarding both yield and quality. The rain contributed to robust canopy development and bountiful bunch weights. Tasmania experienced drier winter conditions balanced with higher-than-average rainfall in October that helped establish favourable soil moisture levels for budburst. Frost remained absent from vineyards. Cooler spring temperatures coupled with gusty winds during flowering resulted in lower yields than expected. However, a warmer summer without any extreme heat events (>35°C) ensured optimal conditions during veraison. The outcome was exceptional grape quality across vineyards. The Adelaide Hills region experienced healthy winter rains followed by a dry September, laying groundwork for strong canopy growth and uniform budburst. A notably cold October — the coolest seen in many years — alongside a late October hailstorm contributed to some crop losses while delaying flowering and fruit set by a few weeks. Nevertheless, yields hovered around average marks due to mild weather throughout summer and autumn that elongated the growing season.

COLOUR

Lemon with a green tinge.

NOSE

The nose brings notes of fresh parchment and cut hay. A crisp freshness of cucumber melds with the zest of lemongrass and Thai basil, infusing the nose with herbaceous charm. The citrus spectrum is represented by smooth lemon curd and candied lime, offering both richness and vivacity to this complex aroma profile.

PALATE

Watermelon granita gives way to a texture that is grippy yet refined. Oyster shell merges with sugar figs and kiwifruit, creating a multifaceted palate. Peppery watercress enhances the wine’s length. A suggestion of Portuguese custard tart — custard and brittle pastry — evokes a sense of textural indulgence, while fine acid provides a backbone that brings balance and poise.

PEAK DRINKING

2025 – 2044

LAST TASTED

April 2024

“For all of its undeniable opulence and intensity, there is a lovely approachability to RWT. French oak has been well tempered by the dark brooding Barossa Valley fruit. This vintage will reward several years of cellaring... if you have the discipline to wait!”

Shavaughn Wells,
Penfolds Red Winemaker



RWT BIN 798

BAROSSA VALLEY SHIRAZ 2022

The initials RWT stand for ‘Red Winemaking Trial’, the name given to the project internally when developmental work began in the early 1990s. Naturally, now no longer a ‘trial’, RWT Shiraz was launched in May 2000 with the 1997 vintage. Stylistically, RWT is contemporary, opulent and finely tuned. An interesting contrast to the well-established Grange, which is a more concentrated, muscular and assertive style. RWT is made from Barossa Valley Shiraz grapes primarily selected for their aromatic qualities, varietal typicity, fine tannins and plush texture. Maturation in French oak provides another contrast to Grange. The result is a wine that redefines Barossa Valley Shiraz at the highest quality level. While delightfully approachable on release, RWT Bin 798 has the concentration and balance to age for many years.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.9 g/L, pH: 3.71

MATURATION

14 months in French oak hogsheads (67% new, 29% 1-y.o.)

VINTAGE CONDITIONS

The Barossa Valley enjoyed near-average winter rainfall influenced by various climate patterns. The impact of La Niña in South Australia was minimal over the growing season. Heading into budburst, soil moisture levels were on the lower side due to below-average rainfall in August and September. While spring was generally warm, temperatures remained modest for much of the season. October brought its share of challenges with heavy rains and isolated hail damage from thunderstorms late in the month. November continued the trend of above-average rainfall, while December stayed dry. The summer months were marked by temperate conditions, with only 11 days exceeding 35°C and no extreme heat events above 40°C. Ideal weather during harvest time — with significant day-to-night temperature shifts — allowed canopies to maintain health and support sugar development and phenolic maturity in the grapes without risking desiccation. These conditions culminated in a vintage that allowed winemakers to harvest grapes at their peak ripeness and freshness.

COLOUR

Barossa Noir.

NOSE

The nose is an array of fragrance and intricate perfumes. French oak is apparent, yet not overtly dominating, imparting an exotic spice that complements blue fruits, notably mulberry. There is an earthy depth, with ironstone adding to the wine’s aromatic profile. Layers continue to unfold with espresso and bitter chocolate adding richness, while rhubarb and fermented tea bring a unique edge. The savoury dimension is explored through pepper-crust beef and fresh fennel notes, alongside a hint of liquorice. A final touch of polished leather rounds out this complex bouquet.

PALATE

White cherry and cherry pip lead, their fruitiness matched by chocolate undertones. Red and blue fruits come forward — mulberries and red currants — offering a spectrum of berry flavours. These are complemented by grape confection sweetness and the subtle spiciness of pink peppercorns. The structure exhibits both tension and potential; it is coiled, suggesting complexity that will reveal itself over time. Youthful yet layered tannins interplay with fine acidity to ensure each sip is as memorable as the last. A wine that captures the spirit of the Barossa Valley.

PEAK DRINKING

2026 – 2050

LAST TASTED

April 2024

“Classic — created to appeal to the most demanding Bordeaux palate — finesse and understatement. Not a blockbuster.”

“Freshness, vibrance. Complete — harmony, charm.”

“From the clonal depth of heritage Penfolds Blocks 20 and 10 Cabernet Sauvignon vines to the finesse afforded via the McShane Vineyard West Cape clone and the Abbey Vineyard Reynella selection, this Bin 169 blend synergistically offers a Coonawarra clonal symphony.”

Peter Gago,
Penfolds Chief Winemaker



BIN 169

COONAWARRA CABERNET SAUVIGNON 2022

Created to reflect a contemporary winemaking approach, emphasising both regionality and maturation of Cabernet Sauvignon in fine grained French oak. A style that is immediately Penfolds, whilst simultaneously illustrative of its ongoing search for diversity and style separation. A classic reflection of the region and a testament of Penfolds longstanding commitment to the vineyards of Coonawarra.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Coonawarra

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.62

MATURATION

16 months in French oak hogsheads (83% new, 17% 1-y.o)

VINTAGE CONDITIONS

Winter rainfall aligned closely with long-term averages, largely due to a notably wet July, setting the stage for a promising start to the growing season. The vines benefitted from this ample hydration, entering the growing season with robust vigor. A mild growing season ensued, marked by an absence of extreme heat, laying down perfect ripening conditions for the region’s signature variety, Cabernet Sauvignon. October and November kept on the cooler side of average but warmed up towards the end of November — just in time to foster ideal flowering conditions. The resultant even fruit set through late November into early December heralded a uniform crop with minimal bunch-to-bunch variability. January temperatures rose slightly above average before moderating back to typical levels in February and March. This moderation was influenced by the onset of the “Bonney Upwelling” from early February, which saw Southern Ocean temperatures plummet and consequently tempered afternoon and night temperatures across the region. The swift progression through veraison indicated a uniform maturation process. These consistent conditions allowed for balanced vines that required little intervention to adjust yield or mitigate variability. Despite a generally dry growing season — punctuated only by a damp October and some mid-March showers — the gradual increase in maturity allowed winemakers to schedule harvests at peak moments for flavour and tannin development. The result was a steady vintage that allowed the harvest of cabernet sauvignon to be held back until late April into May. A terrific year for the region.

COLOUR

Lustrous cherry red with a dark magenta core.

NOSE

Youthful. Initially reticent.

An aromatic uplift of pan scrapings laced with thyme/pink peppercorn/marjoram.

The reds have it: primarily red fruits — cranberry, red cherry and pomegranate; aided and abetted by red liquorice, musk/Turkish delight.

Scents of graphite, black olive (and cassis?) immediately remind of both variety and place.

Well-handled oak is barely perceptible (83% new ?!) — the faintest suggestion of sandalwood/teakwood.

With air and time more unfolds...

PALATE

Medium-bodied, tight. Very young — primal and fresh.

What’s most noted aromatically on the nose reappears on palate — redcurrant, mulberry leaf, fig, fleshy blood plum.

Not unexpectedly, more telltale Cabernet-correct graphite/lead pencil notes evident on palate.

The do’s and don’ts of this Bin 169:

- Its **disposition** is fine, focussed and linear. It’s not broad, open, forward.
- Its **flavours** are often akin to the savoury — subtle lamb (agneau rôti) juices/fat. It’s not too overt or showy.
- Its **tannins** are fine and chalky confirming its genesis — Coonawarra red dirt, coating the palate. It’s not phenolically aggressive or chewy.
- Its **oak** has more of a structural impact. It’s not about adding hybrid flavours or masking fruit.
- Its **age** (and track record) mandates the potential to further evolve greater complexities. It’s not about the here and now.
- Its **tension** — an interplay of bright acidity and tannins, inducing definition/tightness. It’s not simply a loose knit, Cabernet flavoured red wine.

PEAK DRINKING

Now – 2048

LAST TASTED

May 2024

“Don’t ask how, but after more than 70 consecutive vintages, St Henri still feels like our whispered secret. Made for the inner sanctum, for those that understand the ethereal nature of Shiraz. Its story is entwined with Grange, and the two serve as a constant link to yesteryear and remind us how Penfolds winemakers have always loved to celebrate stylistic diversity. Humility is the hero.”

“The 2021 St Henri Shiraz presents its credentials with an aromatic finesse that demands contemplation.”

“The palate is graced by a striking balance that Penfolds St Henri is renowned for — a tapestry woven from contrasts and complements.”

Steph Dutton,
Penfolds Senior Winemaker



ST HENRI

SHIRAZ 2021

St Henri is a time-honoured and alternative expression of Shiraz, and an intriguing counterpoint to Grange. It is unusual amongst high quality Australian red wines as it does not rely on any new oak. Released for the first time by Penfolds in the early 1950s (first commercial vintage 1957), it gained a new lease of life in the 1990s as its quality and distinctive style became better understood. Proudly, a wine style that hasn’t succumbed to the dictates of fashion or commerce. St Henri is rich and plush when young, gaining soft, earthy, mocha-like characters with age. It is matured in an assortment of old large vats that allow the wine to develop, imparting minimal, if any oak character. Although a small proportion of Cabernet may sneak into the blend, the focal point for St Henri remains *Shiraz*.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Barossa Valley, McLaren Vale

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.72

MATURATION

12 months in large seasoned oak vats

VINTAGE CONDITIONS

Barossa Valley winter rainfall was 20% shy of the long-term average, with a particularly arid July. An unexpectedly wet August replenished soil moisture just in time for the growing season. Spring months gifted us with temperatures slightly above average, creating superb conditions for budburst and flowering. Summer heat was present but not punishing, with 21 days recording temperatures above 35°C. Despite early February showers, La Niña’s anticipated effects were largely absent, allowing for a smooth and methodical harvest period in which the Shiraz grapes showcased their distinctive character. In McLaren Vale, the vines enjoyed a temperate year as well. Following a dry July, spring rains arrived to balance out conditions leading up to budburst and flowering — a period blessed with warmth. The summer heat was even more forgiving here than it was in Barossa Valley; only nine days saw mercury rising above 35°C. January held close to average temperatures while February and March were marked by particularly mild weather. This led to a later veraison and thus extended ripening that pushed harvest into March.

COLOUR

Dark, dense, black core and purple around the rim.

NOSE

With a delicate swirl emerge wafts of raspberry liquorice entwined with white chocolate. Freshly ground nutmeg and toasted fennel seeds interlace with spiced apple pie. Savoury undertones of artisanal pastrami paired with fresh bagels create a canvas that is both complex and harmonious.

PALATE

A duo of wild cherry and pomegranate fruits accompanied by hints of golden custard tarts and toasted sourdough, imparting additional layers of complexity and allure. Ironstone minerality asserts itself, guiding the palate towards a refined savouriness while instilling a sense of mouthwatering tension within each sip. The tannins are masterfully integrated; they are tightly knit yet exude a velvety texture that promises to soften beautifully over time. Careful cellaring will be rewarded.

PEAK DRINKING

Now – 2045

LAST TASTED

April 2024

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Enjoy
Responsibly