

## **Citation for Mr Peter Gago AC**

BSc. (Ed); B. Appl. Sc. (Oenology)

Thursday 20 September, 2018 at 10:30am

**Officiator:** Ms Pauline Carr, Chancellor

**Award being conferred:** Doctor of the University (DUniv)

**Citation delivered by:** Professor Marie Wilson, Pro Vice Chancellor  
Business and Law.

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**Chancellor, the University of South Australia awards the Honorary Degree of Doctor of the University to a person of eminence who has made a distinguished contribution to public service, or a field of academic endeavour or artistic pursuit. It is my pleasure to present Mr Peter Gago AC for the honorary degree of Doctor of the University, in recognition of his distinguished service to the community.**

Peter Gago is Penfolds Winery's Chief Winemaker, and custodian to *Grange*, arguably the nation's greatest ever wine. His role is to oversee not just Grange but the entire Penfolds collection. In addition to being Penfolds' Chief Winemaker, he is also their palate, team leader, brand ambassador, educator and spokesman.

Born in Newcastle, England, Mr Gago and his family moved to Australia when he was six, settling in Melbourne. After completing a Bachelor of Science from the University of Melbourne, Mr Gago launched his career as a chemistry and mathematics teacher before giving way to a long-held interest in wine which saw Mr Gago relocate to Adelaide and complete a Bachelor of Applied Science (Oenology) at Roseworthy College.

After graduating as dux, Mr Gago joined the winemaking team at Penfolds in 1989 initially in the craftsmanship of sparkling wines, before moving on to reds where he entered the role of Penfolds Red Wine Oenologist. With a natural affinity and passion for winemaking, Mr Gago quickly became an integral part of the winemaking team and in 2002 he succeeded John Duval as Penfolds Chief Winemaker.

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Mr Gago's undisputed passion for winemaking has kept the Penfolds brand consistently pushing the boundaries ever wider.

As Chief Winemaker and global ambassador for Penfolds, Mr Gago has taken this role to new heights. He has been travelling the world almost non-stop for more than 22 years. Under his watch Penfolds has gone through a particularly successful and productive period. This takes imagination and an ability to communicate your philosophy on a global stage.

Mr Gago also has an appreciation for the importance of a business to create a point of difference and not just in the style of wines it creates; an example of this is the Penfolds Red Wine Re-corking Clinics, set up in the 1990s. This unique after-sales service allows collectors of Penfolds, and Grange in particular, to have their aged wines assessed, re-corked, topped up and recapsuled. There are also a number of trials going on constantly, whether these are looking into new, cooler climate vineyards in places like Tasmania, for example, or experimenting with different grapes like sangiovese, tempranillo and pinot noir.

Between January and June each year- which is the critical 'harvest time' - Mr Gago spends seven days a week at the winery as part of the team. Then from July to December Mr Gago travels and tastes extensively, visiting every continent and most countries, as an ambassador and educator, in an effort to introduce people to Australian wine.

**Chancellor: On behalf of the University of South Australia, I am pleased to present Mr Peter Gago AC for the honorary degree of Doctor of the University, in recognition of his distinguished service to the community.**