

Penfolds

# GRANGE

1986

No other red wine in Australia can rival the reputation, consistent quality or proven development pattern of Penfolds Grange. The pinnacle of the Penfolds red wine range, Grange is a rich, opulent, full-bodied Shiraz, destined for a long cellar life. The winemaking process involves great attention to detail; from selecting the best possible grapes sourced from low-yielding, old Shiraz vines through to fermentation and fastidious oak maturation. The unique and distinctive Grange style is based on ripe Shiraz fruit and stylish American oak in fine harmony.

The 1986 Grange is a blend of Shiraz (87%) and Cabernet Sauvignon (13%).



VINEYARD REGION	Kalimna (Barossa Valley), Clare Valley, McLaren Vale and Modbury (Adelaide Plains).
VINTAGE CONDITIONS	Mild, relatively dry conditions throughout both growing and harvest seasons. A vintage of outstanding quality.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Matured in new American oak hogsheads for 20 months.
WINE ANALYSIS	Alc/Vol: 13.90% Acidity: 7.10g/L pH: 3.41
LAST TASTED	1-Sep-03
PEAK DRINKING	2005 - 2030+
FOOD MATCHES	-

## Winemaker comments by John Duval

### COLOUR

Very deep brick red with hints of purple.

### NOSE

Intensely concentrated and 'focused' coffee and vanilla aromas from oak maturation, with perfectly ripened berry fruit. Slightly smoky from barrel fermentation.

### PALATE

Richly textured with smoky, dark berry, chocolate and liquorice flavours. Round, mouthfilling, gripping tannins. A harmonious whole, this wine combines power, structure and concentration.