

Penfolds

GRANGE

1988

The hallmark of this wine is its powerful fruit intensity, superb length and typical Grange complexity, showing integrated fruit and oak flavours which are very persistent, reflecting the exceptional quality of the 1988 vintage.

Sourced from premium vineyards in South Australia, the 1988 Penfolds Grange is predominantly Shiraz (Hermitage) with a small percentage of Cabernet Sauvignon. A classic Grange, from an outstanding vintage year, the 1988 will develop superbly over the next 20 years.



VINEYARD REGION	Selected premium vineyards of South Australia.
VINTAGE CONDITIONS	Ideal growing season followed by a warm dry vintage.s
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Matured in new American oak hogsheads for 18 months.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 7.6g/L pH: 3.36
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2020
FOOD MATCHES	Ideally suited to Beef, Cheese

Winemaker comments by John Duval

COLOUR

Deep plum-red in colour with youthful purple hues.

NOSE

A complex bouquet featuring opulent, ripe Shiraz berry fruit characters, ranging from soft, earthy nuances through to spice, cherry and plum fragrances, combined with traditional new barrel fermentation characters and vanillin American oak complexity.

PALATE

This is a full bodied, richly flavoured and complex wine, exemplifying the uniqueness of Grange Hermitage. Concentrated, ripe plum and spicy berry fruit Shiraz flavours are complemented by soft fruit and oak tannins, firm astringency and balanced acidity, integrated with distinctive oak - a feature of the style.