

Penfolds

GRANGE

1989

The 1989 Grange Hermitage is already beginning to show some attractive maturation characters and is developing a little sooner by comparison to its more robust 1988 and 1990 counterparts.

Sourced from premium vineyards in South Australia, the 1989 Penfolds Grange is predominantly Shiraz (Hermitage) with a small percentage of Cabernet Sauvignon. It has the typical solid structure and strength of character to age gracefully over the next decade or so, with correct cellaring, to produce another classic Grange.



VINEYARD REGION	Selected premium vineyards of South Australia.
VINTAGE CONDITIONS	Extreme heat and heavy March rains followed an ideal, warm growing season.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Matured in new American oak hogsheads for 18 months.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.9g/L pH: 3.53
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 crimson hues.

NOSE

Features an array of rich, ripe Shiraz characters with masses of ripe blackberry, raspberry, plum and spicy fruit aromas and softer mushroom and earthy hints, complemented by lifted, but integrated, vanillin American oak.

PALATE

A full-bodied, richly flavoured and supremely complex wine with luscious fruit and supple balanced tannins. The palate is fruit sweet, with concentrated blackberry and dark plum flavoured Shiraz fruit and a touch of spice, interwoven with rich vanillin oak flavours. The wine has excellent mid-palate depth and richness with superb length and wonderful lingering fruit flavour, finishing with fine velvet tannins.