

Penfold's

GRANGE

1994

Grange is the benchmark by which all other reds in this country, and increasingly overseas, are often measured. The reasons for this are many yet straightforward. Concentration of flavour, complexity and longevity - Grange blossoms with 15 to 20 years of bottle age, when most other reds have past their best, and better vintages can live and continue developing for decades longer. And finally, heritage - first produced by Max Schubert in 1951, the '94 Grange represents over 40 years of winemaking excellence.



VINEYARD REGION	Barossa Valley, McLaren Vale, Coonawarra
VINTAGE CONDITIONS	The Barossa Valley experienced a drier than average growing season with rainfall at 83 percent of the 10 year mean, reducing yield in a virtually disease-free season. Ripening was slow. Good sugar levels, alcohols and ripe flavours were realised. McLaren Vale had good rainfall and mild temperatures and Coonawarra had a warm, very dry autumn followed by a cool and sometimes we summer.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	Aged in 100% new American oak for 18 months.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 7.20g/L pH: 3.55
LAST TASTED	1-Sep-03
PEAK DRINKING	2008 - 2030
FOOD MATCHES	Ideally suited to Beef, Cheese

Winemaker comments by John Duval

COLOUR

Dark plum with brick red rim.

NOSE

Rich and complex with flashes of green tea leaf and truffle, interlocked with freshly tanned leather and savoury notes, prune and stewed blueberry fruits. Enticing classy oak (cedar) elevated, yet not overstated, by smoky barrel ferment character.

PALATE

What is promised on the nose is delivered on the palate - an opulent, intense, hedonistic wine. Layers of massive Shiraz fruit and expertly crafted oak manifest themselves into a seemingly endless variety of flavours - deep plum, liquorice, cedar, chocolate, coffee - all compressed into a silken, round mouth feel. Forceful, ripe tannins are balanced by sheer weight of fruit. An excellent offering from an above average vintage.