

Penfold's

# GRANGE

1996

Grange is an icon, being both Australia's and Penfolds' flagship wine. Grange boasts an unbroken line of vintages from the experimental 1951 and clearly demonstrates the synergy between Shiraz and the soils and climate of South Australia.

Penfolds Grange displays fully ripe, intensely flavoured and textured Shiraz grapes in combination with new American oak. The result is a unique Australian style that is now recognised as the most consistent of the world's great wines. The Grange style is the original and most powerful expression of Penfolds' multi-vineyard, multi-district blending philosophy.

Packaged in laser-etched bottles with identification numbers since the 1994 vintage.



VINEYARD REGION	Sourced from Kalimna in the Barossa Valley, McLaren Vale, Adelaide (Magill) and Padthaway in South Australia.
VINTAGE CONDITIONS	An exceptional vintage in both quality and quantity. Good winter rain was followed by generally warm to mild and dry conditions throughout South Australia. Vintage was orderly and there was little or no disease.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	19 months in new American oak.
WINE ANALYSIS	Alc/Vol: 14.00% Acidity: 7.20g/L pH: 3.41
LAST TASTED	15-Dec-03
PEAK DRINKING	2006 - 2040
FOOD MATCHES	Ideally suited to Beef, Duck & Game, Cheese

## Winemaker comments by John Duval

### COLOUR

Vibrant plum red.

### NOSE

A fusion of cinnamon and mixed spices with blackcurrant blueberry and boysenberry fruit; savoury, underlying aromas of earth, cold tea and roast chestnuts plus barrel-ferment richness.

### PALATE

Archetypal young Grange with concentration, balance and powerful berry fruit flavours, with blueberry at the core. Tight and structured, although the thick, ripe tannins are shrouded beneath a veil of opulent fruit. Excellent length and persistence of flavour and masterful handling of oak. A very fine Grange that will confidently sit alongside the great 1990.