

Penfold's

GRANGE

1952

First vintage of Grange to be released commercially. Only 150 cases were produced and today the wine is a collector's item because of its rarity and historical significance. Some bottles are still holding up well but only if they were perfectly cellared.

This wine is more lively and concentrated than 1951, but the recent Rewards of Patience tastings confirmed that both tannins and fruit are fading.

Bottles were labelled Bin numbers 4 and 4A. One of three Grange vintages (1953 and 1962 are the others) produced in half (375ml) as well as full (750ml) bottles.



VINEYARD REGION	Magill and Morphett Vale in Adelaide, South Australia.
VINTAGE CONDITIONS	Average rainfall and normal weather conditions.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	18 months in American oak hogsheads.
WINE ANALYSIS	Alc/Vol: N/A Acidity: N/A pH: N/A
LAST TASTED	1-Sep-03
PEAK DRINKING	Now
FOOD MATCHES	-

Winemaker comments by Max Schubert

COLOUR

Medium deep brick red.

NOSE

Very lifted complex wine with sweet earth/dark chocolate/mocha/jam aromas with some liquorice/leather notes.

PALATE

A rich and sweet palate with soft jam/mocha/earthy flavours, supple grainy tannins.