

Penfolds

GRANGE

1953

Second vintage of Grange to be released commercially and the first to use grapes from Penfolds' prized Kalimna vineyard in the Barossa Valley. An exceptionally long-lived Grange. This wine is still drinking brilliantly well and is considered one of the best Granges ever produced. Bottles labelled Bin numbers 2, 10, 86C. One of three Grange vintages (1952 and 1962 are the others) produced in half (375ml) as well as full (750ml) bottles.

'Easing a little, but a grand old wine nonetheless, with its truffly, gamey aromas and sweet, velvety palate.'
[Anthony Rose, Rewards of Patience, 4th edition]

'One of the greatest wines I have ever tasted' [Len Evans, Ultimate Grange Experience, Nov. 1994]



VINEYARD REGION	Magill and Morphett Vale (Adelaide) and Kalimna (Barossa Valley) in South Australia.
VINTAGE CONDITIONS	Average rainfall and normal weather conditions.
GRAPE VARIETY	-
MATURATION	18 months in American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.80% Acidity: N/A pH: 3.68
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2010
FOOD MATCHES	Ideally suited to Cheese

Winemaker comments by Max Schubert

COLOUR

Medium deep brick red.

NOSE

Complex, sweet, truffly/gamey aromas with touches of leather and spice.

PALATE

Soft, silky and delicately balanced with sweet chocolate/berry, game and cedar fruit, very fine lacy tannins and excellent length.