

Penfold's

GRANGE

1954

Penfold's 1954 Grange is extremely rare – a curio and valuable collector's item. All but extremely fine bottles are well past their peak. Internal criticism of Grange led Max Schubert to lighten the style slightly and the 1954 had only about nine months in oak.

This vintage included a small amount (2 per cent) of Cabernet Sauvignon.



VINEYARD REGION	Magill (Adelaide) and Kalimna (Barossa Valley) in South Australia.
VINTAGE CONDITIONS	Cool to mild growing season followed by a mild to warm vintage.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Nine months in American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.20% Acidity: N/A pH: 3.62
LAST TASTED	1-Sep-03
PEAK DRINKING	Now
FOOD MATCHES	-

Winemaker comments by Max Schubert

COLOUR

Medium brick red.

NOSE

Sandalwood, cinnamon, smoky, chocolate amomas with some maderised characters.

PALATE

The palate is beginning to dryout, but is well concentrated with some roasted, smoky, chocolate flavours and leafy/savoury tannins.