

*Penfold's*

# GRANGE

1955

An exceptionally long-lived Grange. A beautifully focussed wine, considered one of the best Granges ever produced. The most decorated of all Granges, winning 12 trophies and 51 gold medals over 13 years from 1962. A 'lighter' Grange that spent only nine months in oak, the 1955 Grange was a favourite of Max Schubert's, partly because this was the vintage that vindicated him by winning a gold medal in the open claret class at the 1962 Sydney Wine Show. Bottles were labelled Bin numbers 13, 14, 53, 54 and 95.

The 1955 vintage is a blend of 90 per cent Shiraz and 10 per cent Cabernet Sauvignon.

'The 1955 is still vibrant and youthful, belying its age with plenty of sweet coffee/chocolate/spice/plum aromas. Palate has unbelievable density/extract.' [Andrea Immer, Rewards of Patience, 4th edition, 2000].



VINEYARD REGION	Magill (Adelaide) McLaren Vale, Morphett Vale (Adelaide) and Kalimna (Barossa Valley) in South Australia.
VINTAGE CONDITIONS	Mild to warm, wet growing season with rainfall 60 per cent above average. This was followed by a warm vintage with ideal conditions.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Nine months in American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.60% Acidity: 6.10g/L pH: 3.57
LAST TASTED	1-Sep-03
PEAK DRINKING	Now
FOOD MATCHES	Ideally suited to Cheese

## Winemaker comments by Max Schubert

### COLOUR

Deep brick red

### NOSE

Mature cedar/gamey/coffee aromas with some earthy spice nuances.

### PALATE

Lively and powerful, with plenty of sweet, prune/chocolate fruit layered with coffee-like richness, complex cedar/leather characters and fine, dry tannins.