

Penfolds

GRANGE

1956

Penfolds 1956 Grange is extremely rare – a curio and valuable collector's item. Well cellared bottles may show fully developed fruit and lacy tannins but most are past their best. A 'lighter' Grange which spent less time (about nine months) in oak and was bottled early. Bottles labelled Bin numbers 14 and 53.

The 1956 included a small amount (4 per cent) of Cabernet Sauvignon.



VINEYARD REGION	Magill and Morphett Vale (Adelaide) and Kalimna (Barossa Valley) in South Australia.
VINTAGE CONDITIONS	Cooler than average growing season followed by cool to mild conditions at vintage.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Nine months in American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.00% Acidity: 5.90g/L pH: 3.7
LAST TASTED	1-Sep-03
PEAK DRINKING	Now
FOOD MATCHES	-

Winemaker comments by Max Schubert

COLOUR

Medium brick red.

NOSE

Aromatic leathery/old parchment/mocha nose.

PALATE

The palate is medium concentrated with leather/mocha/dark chocolate flavours and sweet lacy tanins. Finishes quite firm and acidic.