

Penfold's

GRANGE

1958

Second of the three 'hidden' or 'secret' Granges made by Max Schubert in defiance of a company order to cease production. The wine was matured in the previous year's Grange barrels as new oak was not available. Bottles were labelled Bin numbers 46, 47 and 49.

A blend of 94 per cent Shiraz; 6 per cent Cabernet Sauvignon.



VINEYARD REGION	Magill and Morphett Vale (Adelaide), McLaren Vale, Kalimna (Barossa Valley) and Barossa Valley in South Australia.
VINTAGE CONDITIONS	Mild to warm growing season.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Eighteen months in used American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.60% Acidity: 5.50g/L pH: 3.59
LAST TASTED	1-Sep-03
PEAK DRINKING	Now
FOOD MATCHES	-

Winemaker comments by Max Schubert

COLOUR

Deep brick red.

NOSE

Complex and developed, slightly maderised wine with earthy/mushroom/truffle aromas.

PALATE

The palate is dry and savoury with some meaty/mushroom flavours but it finishes skeletal and dusty dry.