

Penfold's

GRANGE

1959

Last of the three 'hidden' or 'secret' Granges made by Max Schubert in defiance of a company order to cease production. The wine was released commercially after the ban was lifted. New oak was not used in these three 'secret' vintages. Bottles were labelled Bin numbers 46, 49 and 95.

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



VINEYARD REGION	Magill and Morphett Vale (Adelaide) and Kalimna (Barossa Valley) in South Australia.
VINTAGE CONDITIONS	Cool to mild growing season followed by a generally warm vintage.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Eighteen months in used American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.50% Acidity: 5.20g/L pH: 3.62
LAST TASTED	1-Sep-03
PEAK DRINKING	Now
FOOD MATCHES	-

Winemaker comments by Max Schubert

COLOUR

Deep brick red.

NOSE

A savoury wine with earthy/dried meat/barnyard aromas.

PALATE

Elegantly structured palate with some earthy/dark chocolate/blackberry flavours and strong chalky tannins.