

Penfold's

# GRANGE

1960

Grange production officially resumed with this vintage, following a company order in 1956 to stop. Max Schubert defied the order and continued to produce Grange in secret for three years (1957-1959). Bottles of Penfolds 1960 Grange are becoming increasingly rare. Bottles labelled Bin numbers 49 and 95.

A blend of 92 per cent Shiraz and 8 per cent Cabernet Sauvignon.



VINEYARD REGION	Magill and Morphett Vale (Adelaide) and Kalimna (Barossa Valley) in South Australia.
VINTAGE CONDITIONS	Generally hot and fairly dry, with growing season rainfall down 20 per cent on average.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.80% Acidity: 6.10g/L pH: 3.67
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2010
FOOD MATCHES	-

## Winemaker comments by Max Schubert

### COLOUR

Medium brick red.

### NOSE

Complex smoky/meaty/fig-jim aromas with hints of leather/spice.

### PALATE

A lovely fruit sweet concentrated wine with plenty of mocha/dried fig/blackberry flavours and fine drying tannins.