

Penfold's

GRANGE

1962

First Grange to be made predominantly from Kalimna (Barossa Valley) rather than Magill (Adelaide) fruit. Also the first and only Grange to use grapes from the cool-climate Adelaide Hills region in the Mount Lofty ranges in South Australia.

After the 1955, this is the second most successful Grange in Australian wine shows with four trophies and 20 gold, 10 silver and three bronze medals. This vintage Grange is becoming increasingly rare. Bottles with good levels and appearance are invariably drinking well.

Bottles labelled Bin numbers 59, 95, 456, 59A. One of three Grange vintages (1952 and 1953 are the others) produced in half (375ml) as well as full (750ml) bottles.

A blend of 87 per cent Shiraz and 13 per cent Cabernet Sauvignon.



VINEYARD REGION	Kalimna (Barossa Valley), Adelaide Hills in South Australia and Magill Estate (Adelaide).
VINTAGE CONDITIONS	A copybook season in the vineyard with ideal warm, fairly dry weather and a warm, dry vintage.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.20% Acidity: 6.90g/L pH: 3.64
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2012
FOOD MATCHES	-

Winemaker comments by Max Schubert

COLOUR

Deep brick red.

NOSE

A lovely aged wine with complex black berry/cedar/mocha/smokya/vanilla aromas.

PALATE

An elegantly proportioned palate with prune/mocha/dark chocolate fruit and supple/slinky tannins. Superb flavour length and balance.