

Penfold's

GRANGE

1964

The 1964 Grange won a trophy, four gold and three other medals in 1968 and 1969. Bottles labelled Bin numbers 95, 395, 66, 67 and 68.

The wine is a blend of 90 per cent Shiraz and 10 per cent Cabernet Sauvignon.



VINEYARD REGION	Magill Estate (Adelaide), Kalimna (Barossa Valley) and Barossa Valley in South Australia.
VINTAGE CONDITIONS	Wet growing season followed by a fine but cool vintage.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.80% Acidity: 6.70g/L pH: 3.69
LAST TASTED	1-Sep-03
PEAK DRINKING	Now
FOOD MATCHES	-

Winemaker comments by Max Schubert

COLOUR

Medium brick red.

NOSE

A savoury wine with herb garden/prune/meaty aromas with hints of mint/spice.

PALATE

The palate is restrained with herb/chocolate flavours and fine, leafy, loose-knit tannins. An elegant style with a clean dry finish.