

Penfolds

GRANGE

1966

The 1966 Grange won four golds and five other medals at Australian shows between 1969 and 1980. Bottles labelled Bin numbers 71, 72 and 95.

This wine is a blend of 88 per cent Shiraz and 12 per cent Cabernet Sauvignon.

Described at the Rewards of Patience tastings in September 1999 as 'sweet, earthy and creamy ... attacks sweet and deep and rich and chewy' (Tim White) and 'a graceful old wine with pure roasted coffee and gamey aromas, sweet fruit and silken palate' (Anthony Rose).



VINEYARD REGION	Kalimna (Barossa Valley), Barossa Valley, Magill and Morphett Vale (Adelaide) in South Australia.
VINTAGE CONDITIONS	A fairly dry growing season followed by a warm vintage with near ideal conditions.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.40% Acidity: 6.10g/L pH: 3.76
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2016
FOOD MATCHES	-

Winemaker comments by Max Schubert

COLOUR

Medium-full brick red.

NOSE

Opulent, coffee/gamey with some chocolate and cedar.

PALATE

Sweet and rich with ripe, gamey/chocolate fruit, some truffle undertones, chewy tannins and excellent length. Finishes a touch dry. Beginning to wind down.