

Penfold's

GRANGE

1968

The 1968 Grange won a trophy, six golds and five other medals between 1968 and 1973. Bottles labelled Bin numbers 826 and 95.

The wine is a blend of 93 per cent Shiraz and 7 per cent Cabernet Sauvignon.



VINEYARD REGION	Kalimna (Barossa Valley), Barossa Valley, Magill (Adelaide), Clare Valley, Adelaide Hills and Coonawarra in South Australia.
VINTAGE CONDITIONS	Hot, dry vintage with growing season rainfall down more than 20 per cent on average.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.10% Acidity: 5.90g/L pH: 3.76
LAST TASTED	1-Sep-03
PEAK DRINKING	Now
FOOD MATCHES	-

Winemaker comments by Max Schubert

COLOUR

Medium brick red.

NOSE

Very developed, leathery/prune-like aromas.

PALATE

Beginning to dry out, with fading prune/leather-like fruit flavours, fine but slightly green-edged tannins and dry finish.