

Penfolds

GRANGE

1970

Despite carrying many different Bin numbers in the early years, Grange was always labelled Bin 95 from the 1970 vintage. This wine is a favourite of Don Ditter, who worked at Penfolds from 1946 and succeeded Max Schubert as Chief Winemaker in 1975.

The 1970 Penfolds Grange is a blend of 90 per cent Shiraz and 10 per cent Cabernet Sauvignon.



VINEYARD REGION	Kalimna (Barossa Valley), Barossa Valley and Magill (Adelaide) in South Australia.
VINTAGE CONDITIONS	Dry growing season with rainfall 40 per cent less than normal. Mild, dry conditions at vintage.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 11.50% Acidity: 6.10g/L pH: 3.67
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2008
FOOD MATCHES	-

Winemaker comments by Max Schubert

COLOUR

Medium brick red.

NOSE

Complex, mature smoked oyster and truffle aromas with some stocky sweetness.

PALATE

Beginning to fade, with some sweet but over-developed Now fruit and earthy leather characters. Plenty of grip but drying out.