

Penfolds

# GRANGE

1972

The 1972 Penfolds Grange is a blend of 90 per cent Shiraz and 10 per cent Cabernet Sauvignon. The wine won a gold and four other medals at Australian wine shows in 1973, 1976 and 1977. Another outstanding vintage for Grange.



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|--------------------|---|
| VINEYARD REGION    | Kalimna (Barossa Valley), Barossa Valley, Magill (Adelaide), Modbury (Adelaide Plains) and Coonawarra in South Australia. |
| VINTAGE CONDITIONS | Generally dry growing season followed by mild weather at vintage.   |
| GRAPE VARIETY      | Shiraz (Syrah), Cabernet Sauvignon  |
| MATURATION         | Eighteen months in new American oak hogsheads.  |
| WINE ANALYSIS      | Alc/Vol: 12.00%<br>Acidity: 6.60g/L<br>pH: 3.77   |
| LAST TASTED        | 1-Sep-03  |
| PEAK DRINKING      | Now - 2012  |
| FOOD MATCHES       | -   |

## Winemaker comments by Max Schubert

### COLOUR

Medium brick red.

### NOSE

Complex and vibrant, sweet, meaty/truffly fruit with perfumed apricot/marmalade and black fruit notes.

### PALATE

Concentrated and textured with sweet, briary, apricot-like Now fruit and touches of star anise. Fine dry tannins and excellent length. A remarkable wine.