

*Penfold's*

# GRANGE

1993

Grange is the benchmark by which all other reds in this country, and, increasingly, overseas, are often measured. The reasons for this are many yet straightforward. Concentration of flavour, complexity and longevity - Grange blossoms with 15 to 20 years of bottle age, when most other reds have past their best, and better vintages can live and continue developing for decades longer. And finally, Heritage - first produced by Max Schubert in 1951, the '93 Grange represents over 40 years of winemaking excellence.



VINEYARD REGION	Barossa Valley, Coonawarra
VINTAGE CONDITIONS	Very wet growing season followed by warm, drier conditions, resulting in a very late but sound quality vintage fruit.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	Matured in 100% new American oak for 18 months.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.00g/L pH: 3.6
LAST TASTED	1-Sep-03
PEAK DRINKING	2005 - 2018
FOOD MATCHES	Ideally suited to Beef, Cheese

## Winemaker comments by John Duval

### COLOUR

Dense plum red merging to brick red on rims.

### NOSE

Intense blackcurrant and plum with malt, fig and liquorice aromas that leap from the glass. This has all the characters of a classic Grange.

### PALATE

What is promised on the nose is delivered on the palate - a powerful, concentrated, opulent wine. Layers of Shiraz fruit and first class oak manifest themselves into a seemingly endless variety of flavours - deep plum, liquorice, black olive, chocolate, cedar, coffee, etc, all compressed into a silken, round mouth feel. Forceful, ripe tannins are balanced by sheer weight of fruit. It is hard to believe that 100% new American oak was used - the intensity of fruit has all but soaked it up.