

Penfold's

# GRANGE

1995

The 1995 Grange is the 45th consecutive vintage of the wine that carries the flag internationally and domestically for the Australian wine industry.

Created by the legendary winemaker, the late Max Schubert, Grange's weight and concentration can be traced to rigorous selection of intensely flavoured Shiraz grapes from mature vines in some of South Australia's finest vineyards. The quantity of Grange made each year is determined by the availability of grapes of the required quality and style.

Penfolds multi-region, multi-vineyard blending policy enables winemakers to reduce the impact of vintage variation to the point where experts the world over consider Grange to be among the most consistent of the world's great wines.



VINEYARD REGION	Barossa Valley, McLaren Vale, Magill and Padthaway regions of South Australia.
VINTAGE CONDITIONS	Despite a difficult vintage, rigorous selection of intensely flavoured grapes from mature vines in some of the finest South Australian vineyards produced a wine that exceeded vintage expectations.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	17 months in 100 per cent new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 7.30g/L pH: 3.45
LAST TASTED	1-Sep-03
PEAK DRINKING	2006 - 2020
FOOD MATCHES	Ideally suited to Beef, Cheese

## Winemaker comments by John Duval

### COLOUR

Deep red.

### NOSE

Complex with masses of concentrated plum, raspberry and blackberry fruit aromas and hints of leather, dark chocolate and spice.

### PALATE

Displaying all the classic hallmarks one would expect of Grange, this is a full-bodied, richly flavoured wine with ripe, dark stewed fruits and mixed spices with seamless, perfectly integrated oak and chewy tannins.