First vintage of Grange to be released commercially. Only 150 cases were produced and today the wine is a collector’s item because of its rarity and historical significance. Some bottles are still holding up well but only if they were perfectly cellared. This wine is more lively and concentrated than 1951, but the recent Rewards of Patience tastings (September 1999) confirmed that both tannins and fruit are fading. Bottles were labelled Bin numbers 4 and 4A. One of three Grange vintages (1953 and 1962 are the others) produced in half (375ml) as well as full (750ml) bottles.

**VINEYARD REGION**

**VINTAGE CONDITIONS**
Average rainfall and normal weather conditions.

**GRAPE VARIETY**
Shiraz (Syrah)

**MATURATION**
18 months in American oak hogsheads.

**WINE ANALYSIS**

<table>
<thead>
<tr>
<th>Wine Characteristics</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol/Vol: %</td>
<td>14.7%</td>
</tr>
<tr>
<td>Acidity: g/L</td>
<td>3.8g/L</td>
</tr>
<tr>
<td>pH:</td>
<td>3.7</td>
</tr>
</tbody>
</table>

**LAST TASTED**
1994-11-01

**PEAK DRINKING**
Now

**FOOD MATCHES**

Winemaker comments by Max Schubert

**COLOUR**
Overdeveloped; way past its best.

**NOSE**

**PALATE**

Overdeveloped; way past its best.