



Grange

1953

Second vintage of Grange to be released commercially and the first to use grapes from Penfolds' prized Kalimna vineyard in the Barossa Valley. An exceptionally long-lived Grange. This wine is still drinking brilliantly well and is considered one of the best Granges ever produced. Bottles labelled Bin numbers 2, 10, 86C. One of three Grange vintages (1952 and 1962 are the others) produced in half (375ml) as well as full (750ml) bottles.



VINEYARD REGION	Magill Estate and Morphett Vale (Adelaide) and Kalimna Vineyard (Barossa Valley).	
VINTAGE CONDITIONS	Average rainfall and normal weather conditions.	
GRAPE VARIETY	Shiraz (87%), Cabernet Sauvignon (13%)	
MATURATION	18 months in American oak hogsheads.	
WINE ANALYSIS	Alc/Vol:	12.80%
	Acidity:	g/L
	pH:	3.68
LAST TASTED	2008	
PEAK DRINKING	Now	
FOOD MATCHES	Mature cheddar cheese	

Winemaker comments by Penfolds Rewards of Patience, Edition VI

COLOUR Medium brick red.

NOSE Fresh mocha/apricot/meaty/Provencal herb/polished leather aromas.

PALATE A beautiful, velvet-textured wine with sweet-fruit/roasted meat/mocha/herb/leather flavours and loose-knit, slinky, dry tannins. Finishes long and sweet. A very famous old Australian wine still showing remarkable freshness and balance.