

# Grange

1954

Penfolds 1954 Grange is extremely rare - a curio and valuable collector's item. All but extremely fine bottles are well past their peak. Internal criticism of Grange led Max Schubert to lighten the style slightly and the 1954 had only about nine months in oak.



VINEYARD REGION	Magill Estate (Adelaide) and Kalimna Vineyard (Barossa Valley).
VINTAGE CONDITIONS	Cool to mild growing season followed by a mild to warm vintage.
GRAPE VARIETY	Shiraz (98%), Cabernet Sauvignon (2%)
MATURATION	Nine months in American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.20% Acidity: g/L pH: 3.62
LAST TASTED	2008
PEAK DRINKING	Now - Past
FOOD MATCHES	Mature cheddar cheese

## Winemaker comments by The Rewards of Patience

Medium brick red.

It's showing some sandalwood/meaty/demi-glace/fig/earthy aromas and flavours but it's shot with amontillado/salty characters.

The palate is elegant and gracefully fading with some sweetness of fruit, dry, slightly gritty tannins and mineral/graphite/smoky finish.

COLOUR

NOSE

PALATE