Grange
1958

Second of the three 'hidden' or 'secret' Granges made by Max Schubert in defiance of a company order to cease production. The wine was matured in the previous year's Grange barrels as new oak was not available. Bottles were labelled Bin numbers 46, 47 and 49.

### Vineyard Region
- Magill Estate (Adelaide), Morphett Vale (Adelaide), Barossa Valley (including Kalimna Vineyard), McLaren Vale.

### Vintage Conditions
Generally good growing season followed by a mild to warm vintage.

### Grape Variety
- Shiraz (94%), Cabernet Sauvignon (6%)

### Maturation
Eighteen months in used American oak hogsheads.

### Wine Analysis
- **Alc/Vol:** 12.60%
- **Acidity:** 5.50g/L
- **pH:** 3.59

### Last Tasted
2008

### Peak Drinking
Now - Past

### Food Matches
Mature cheddar cheese

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Winemaker comments by Penfolds Rewards of Patience, Edition VI

- **COLOUR**: Deep brick red.
- **NOSE**: Very complex and developed wine with rich dark chocolate/peat/malt whisky/herb garden aromas.
- **PALATE**: The palate is savoury and dry with dark chocolate/sweet-fruit/burnt toast/earthy flavours and leafy tannins (a touch gritty). The fruit fades off towards the end leaving an austere, slightly acidic finish.