



# 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

## 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.