



# Grange

1960

Grange production officially resumed with this vintage, following a company order in 1956 to stop. Max Schubert defied the order and continued to produce Grange in secret for three years (1957-1959). Bottles of Penfolds 1960 Grange are becoming increasingly rare. Bottles labelled Bin numbers 49 and 95.



VINEYARD REGION	Magill Estate (Adelaide), Morphett Vale (Adelaide), Kalimna Vineyard (Barossa Valley).
VINTAGE CONDITIONS	Generally hot and fairly dry, with growing season rainfall down 20 per cent on average.
GRAPE VARIETY	Shiraz (92%), Cabernet Sauvignon (8%)
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.80% Acidity: 6.10g/L pH: 3.67
LAST TASTED	2008
PEAK DRINKING	Now
FOOD MATCHES	Mature cheddar cheese

## Winemaker comments by Penfolds Rewards of Patience, Edition VI

Medium brick red.

COLOUR

A beautiful wine with intense complex fresh dark chocolate/demi-glace/dried prune/apricot/herb garden aromas.

NOSE

The palate is well concentrated with lovely fruit richness and fine, lacy tannins. Finishes silky, mineral and long.

PALATE