



# Grange

1966

The 1966 Grange won four golds and five other medals at Australian shows between 1969 and 1980. Bottles labelled Bin numbers 71, 72 and 95.



VINEYARD REGION	Barossa Valley (including Kalimna Vineyard), Magill Estate (Adelaide), Morphett Vale (Adelaide).
VINTAGE CONDITIONS	A fairly dry growing season followed by a warm vintage with near ideal conditions.
GRAPE VARIETY	Shiraz (88%), Cabernet Sauvignon (12%)
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.40% Acidity: 6.10g/L pH: 3.76
LAST TASTED	2008
PEAK DRINKING	Now - 2015
FOOD MATCHES	Mature cheddar cheese

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

### COLOUR

Medium deep brick red.

### NOSE

Beautiful opulent dark chocolate/meaty/prune/  
cedar aromas.

### PALATE

The palate is ripe and perfectly balanced with  
smooth dark chocolate/prune/dark fruit/graphite  
flavours and loose-knit, slinky tannins. Finishes  
long and sweet. Rich, seamless and satisfying  
wine. Still has plenty of time ahead.