Grange
1972

The 1972 Penfolds Grange is a blend of 90 per cent Shiraz and 10 percent Cabernet Sauvignon.

The wine won a gold and four other medals at Australian wine shows in 1973, 1976 and 1977.

Another outstanding vintage for Grange.

VINEYARD REGION
Barossa Valley (including Kalimna Vineyard), Magill Estate (Adelaide), Modbury Vineyard (Adelaide), Coonawarra.

VINTAGE CONDITIONS
Generally dry growing season followed by mild weather at vintage.

GRAPE VARIETY
Shiraz (90%), Cabernet Sauvignon (10%)

MATURATION
Eighteen months in new American oak hogsheads.

WINE ANALYSIS
Alc/Vol: 12.00%
Acidity: 6.60g/L
pH: 3.77

LAST TASTED
1999-09-01

PEAK DRINKING
Now

FOOD MATCHES
Mature cheddar cheese

Winemaker comments by Max Schubert

COLOUR
Medium brick red.

NOSE
Complex and vibrant, sweet, meaty/truffly fruit with perfumed apricot/marmalade and black fruit notes.

PALATE
Concentrated and textured with sweet, briary, apricot-like fruit and touches of star anise. Fine dry tannins and excellent length. A remarkable wine.