The hallmark of this wine is its powerful fruit intensity, superb length and typical Grange complexity, showing integrated fruit and oak flavours which are very persistent, reflecting the exceptional quality of the 1988 vintage.

Sourced from premium vineyards in South Australia, the 1988 Penfolds Grange is predominantly Shiraz with a small percentage of Cabernet Sauvignon. A classic Grange, from an outstanding vintage year, the 1988 will develop superbly over the next 20 years.

VINEYARD REGION
Barossa Valley (including the Kalimna Vineyard), Padthaway, McLaren Vale.

VINTAGE CONDITIONS

GRAPE VARIETY
Shiraz (94%), Cabernet Sauvignon (6%)

MATURATION
Matured in new American oak hogsheads for 18 months.

WINE ANALYSIS
Alc/Vol: 13.50%
Acidity: 7.60g/L
pH: 3.36

LAST TASTED
2008

PEAK DRINKING
Now - 2025

FOOD MATCHES
Beef, Cheese

Winemaker comments by John Duval

COLOR
Deep plum-red in colour with youthful purple hues.

NOSE
A complex bouquet featuring opulent, ripe Shiraz berry fruit characters, ranging from soft, earthy nuances through to spice, cherry and plum fragrances, combined with traditional new barrel fermentation characters and vanillin American oak complexity.

PALATE
This is a full bodied, richly flavoured and complex wine, exemplifying the uniqueness of Grange Hermitage. Concentrated, ripe plum and spicy berry fruit Shiraz flavours are complemented by soft fruit and oak tannins, firm astringency and balanced acidity.