The 1989 Grange Hermitage is already beginning to show some attractive maturation characters and is developing a little sooner by comparison to its more robust 1988 and 1990 counterparts.

Sourced from premium vineyards in South Australia, the 1989 Penfolds Grange is predominantly Shiraz with a small percentage of Cabernet Sauvignon. It has the typical solid structure and strength of character to age gracefully over the next decade or so, with correct cellaring, to produce another classic Grange.

**VINEYARD REGION**
Barossa Valley including the Kalimna Vineyard, McLaren Vale.

**VINTAGE CONDITIONS**
Below average rainfall during the growing season and a hot February caused concern, with vine health struggling. Heavy March rains followed. Older and more established Grange vineyards were better able to cope with the heat and rain better than most.

**GRAPE VARIETY**
Shiraz (91%), Cabernet Sauvignon (9%)

**MATURATION**
Matured in new American oak hogsheads for 18 months.

**WINE ANALYSIS**
- Alc/Vol: 13.5%
- Acidity: 6.90g/L
- pH: 3.53

**LAST TASTED**
December 2008

**PEAK DRINKING**
Now - 2015.

**FOOD MATCHES**
Mature cheddar cheeses.

Winemaker comments by Penfolds Rewards of Patience, Sixth Edition.

**COLOUR**
Medium crimson.

**NOSE**
Fresh aromatic redcurrant, musky, tea leaf aromas with some liquorice.

**PALATE**
Lovely early drinking Grange with redcurrant confit, blackcurrant pastille flavours, plenty of fruit sweetness, underlying vanillin oak and chocolaty, dense, dry tannins.