



Grange

1992

No other red wine in Australia can rival the reputation, consistent quality or proven development pattern of Penfolds Grange. The pinnacle of the Penfolds red wine range - Grange is a rich, opulent, full-bodied Shiraz, destined for a long cellar life. The winemaking process involves great attention to detail, from selecting the best possible grapes sourced from low-yielding, old Shiraz vines, through to fermentation and fastidious oak maturation.

The unique and distinctive Grange style is based on ripe Shiraz fruit and stylish American oak in fine harmony. The 1992 Grange has great complexity and balance. It is powerful and rich with mouth-coating tannins.



VINEYARD REGION	Barossa Valley, Coonawarra, McLaren Vale.	
VINTAGE CONDITIONS		
GRAPE VARIETY	Shiraz (90%), Cabernet Sauvignon (10%)	
MATURATION	Matured in new American oak barrels for 18 months.	
WINE ANALYSIS	Alc/Vol:	13.50%
	Acidity:	7.00g/L
	pH:	3.43
LAST TASTED	2008	
PEAK DRINKING	Now - 2018	
FOOD MATCHES	Beef, Cheese	

Winemaker comments by John Duval

COLOUR

Deep, dense, dark brick-red with purple crimson hues.

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The bouquet displays all the distinctive hallmarks of classic Grange - abundant, sweet, ripe berried fruit coupled with balanced integrated oak. As it breathes, the wine reveals alluring tobacco, smoked roasted nuts and concentrated blackcurrant nuances

PALATE

The palate has intense, sweet, rich fruit with pronounced yet rounded ripe tannins. The wine has excellent structure and integration of spicy, earthy fruit and firm oak, finishing with great length of flavour.