Grange

1993

Grange is the benchmark by which all other reds in this country, and, increasingly, overseas, are often measured. The reasons for this are many yet straightforward. Concentration of flavour, complexity and longevity - Grange blossoms with 15 to 20 years of bottle age, when most other reds have past their best, and better vintages can live and continue developing for decades longer. And finally, Heritage - first produced by Max Schubert in 1951, the '93 Grange represents over 40 years of winemaking excellence.

VINEYARD REGION
Barossa Valley, Coonawarra

VINTAGE CONDITIONS

GRAPE VARIETY
Shiraz (86%), Cabernet Sauvignon (14%)

MATURATION
Matured in 100% new American oak for 18 months.

WINE ANALYSIS
Alc/Vol: 13.50%
Acidity: 6.00g/L
pH: 3.60

LAST TASTED
2008

PEAK DRINKING
Now - 2015

FOOD MATCHES
Beef, Cheese

Winemaker comments by John Duval

COLOUR
Dense plum red merging to brick red on rims.

NOSE
Intense blackcurrant and plum with malt, fig and liquorice aromas that leap from the glass. This has all the characters of a classic Grange.

PALATE
What is promised on the nose is delivered on the palate - a powerful, concentrated, opulent wine. Layers of Shiraz fruit and first class oak manifest themselves into a seemingly endless variety of flavours - deep plum, liquorice, black olive and chocolate.