



Grange

1999

Grange is both Penfolds' and arguably Australia's most famous wine and is officially listed as a Heritage Icon of South Australia. Grange boasts an unbroken line of vintages from the experimental 1951 and clearly demonstrates the synergy between Shiraz and the soils and climate of South Australia.

Penfolds Grange displays fully-ripe, intensely-flavoured and textured Shiraz grapes in combination with new American oak. The result is a unique Australian style that is now recognised as the most consistent of the world's great wines. The Grange style is the original and most powerful expression of Penfolds' multi-vineyard, multi-district blending philosophy.

The first 100% shiraz Grange since 1963, and an excellent follow on to the 1998 vintage.



VINEYARD REGION	
VINTAGE CONDITIONS	The 1999 vintage in South Australia was defined by generally dry and cool weather conditions during early summer, temporarily disrupted by a hot spell in late January before moderate conditions during vintage. Multi-regional sourcing and strong vineyard management resulted in parcels of fruit being harvested with hallmark fruit richness and ripe tannins.
GRAPE VARIETY	Shiraz
MATURATION	17 months in new American oak.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 7.20g/L pH: 3.48
LAST TASTED	2008
PEAK DRINKING	2010 - 2040
FOOD MATCHES	Daube of beef

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Impenetrable deep red/purple.

NOSE

Blackberry and blueberry fruit interwoven with perfectly tuned, malty, savoury oak, with liquorice and anise notes hovering above. Upon sitting there is a whirling aromatic shift, the wine becoming more complex, deeper, richer and darker.

PALATE

Layers of fruit, with blackberry and blueberry to the fore, as suggested by the nose. An underlying tarriness and new oak are seamlessly absorbed. A mass of fine grained tannins court a firm tight finish of great length. The wine possesses the essential