



Grange

1989

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.

Medium crimson.

COLOUR

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

NOSE

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

PALATE