



Grange

1968

The 1968 Grange won a trophy, six golds and five other medals between 1968 and 1973. Bottles labelled Bin numbers 826 and 95.



VINEYARD REGION	Barossa Valley (including Kalimna Vineyard), Magill Estate (Adelaide), Clare Valley, Adelaide Hills, Coonawarra.
VINTAGE CONDITIONS	Hot, dry vintage with growing season rainfall down more than 20 per cent on average.
GRAPE VARIETY	Shiraz (94%), Cabernet Sauvignon (6%)
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.10% Acidity: 5.90g/L pH: 3.76
LAST TASTED	1999-09-01
PEAK DRINKING	Now
FOOD MATCHES	Mature cheddar cheese

Winemaker comments by Max Schubert

COLOUR

Medium brick red.

NOSE

Very developed, leathery/prune-like aromas.

PALATE

Beginning to dry out, with fading prune/leather-like fruit flavours, fine but slightly green-edged tannins and dry finish.