



# Grange

1959

Last of the three 'hidden' or 'secret' Granges made by Max Schubert in defiance of a company order to cease production. The wine was released commercially after the ban was lifted. New oak was not used in these three 'secret' vintages. Bottles were labelled Bin numbers 46, 49 and 95.



VINEYARD REGION	Magill Estate (Adelaide), Morphett Vale (Adelaide), Kalimna Vineyard (Barossa Valley).
VINTAGE CONDITIONS	Cool to mild growing season followed by a generally warm vintage.
GRAPE VARIETY	Shiraz (90%), Cabernet Sauvignon (10%)
MATURATION	Eighteen months in used American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.50% Acidity: 5.20g/L pH: 3.62
LAST TASTED	2008
PEAK DRINKING	Now
FOOD MATCHES	Mature cheddar cheese

## Winemaker comments by Penfolds Rewards of Patience, Edition VI

**COLOUR** Deep brick red.

**NOSE** Dark cherry/bitter chocolate/demi-glace aromas with touches of marmalade.

**PALATE** The wine is very firm with dark cherry/bitter chocolate/mocha/herb garden flavours and grained chalky - almost stemmy - tannins. Finishes oily dry but it still has great flavour length.