



# Grange

1996

Grange is the benchmark by which other Australian reds are often measured. Grange is decadently rich with layer upon layer of flavor that coats the tongue and generously lingers minutes after swallowing. Abundant aromas leap from a glass of Grange and defy the typical adjectives used by wine tasters. These are hedonistic aromas of rich, ripe fruits and spice, yet with an 'otherness' of which wine tasters speak of in hushed tones.

Grange blossoms with 15 to 20 years of bottle age and better vintages can live and continue developing for decades. First produced by Max Schubert in 1951, the '96 Grange represents 46 years of winemaking excellence.



VINEYARD REGION	Barossa, McLaren Vale, Magill, Padthaway	
VINTAGE CONDITIONS	An exceptional vintage both in quality and quantity. After the drought conditions in 1995, much needed rains replenished the soils during the winter across most of South Australia. The growing season was dry and mild, allowing the grapes to set and mature slowly resulting in ripe, complex, elegant fruit.	
GRAPE VARIETY	Shiraz (94%), Cabernet Sauvignon (6%)	
MATURATION	Matured in 100% new American oak for 19 months.	
WINE ANALYSIS	Alc/Vol:	14.20%
	Acidity:	7.20g/L
	pH:	3.41
LAST TASTED	2008	
PEAK DRINKING	2010-2040	
FOOD MATCHES	Beef, Lamb	

COLOUR

NOSE

PALATE

## Winemaker comments by John Duval

Vibrant plum red.

A fusion of blackcurrants, blueberry and boysenberry fruits lavished with cinnamon and sweet spices. Closer inspection suggests earthy, savory aromas laced with roasted chestnut and fresh barrel fermentation richness.

Concentration, power, flavour and balance - archetypal Grange! Masses of berried fruits, yet as with many of the classic releases, a blueberry fruit core. One of the classic vintages of the 1990s that sits alongside 1990, 1991 & 1998.