



Grange

1967

The 1967 Grange won the coveted Jimmy Watson Trophy, awarded to the best one-year-old red at the Melbourne Wine Show, in 1968. [The 1965 Grange won the same trophy two years previously.] First Grange to use grapes from South Australia's Clare Valley. Thought of as a lighter style. Max Schubert considered it under-rated and excellent. Bottles labelled Bin numbers 74 and 95.



VINEYARD REGION	Barossa Valley (including Kalimna Vineyard), Clare Valley, Magill Estate (Adelaide)
VINTAGE CONDITIONS	Fairly dry growing season followed by a warm vintage.
GRAPE VARIETY	Shiraz (94%), Cabernet Sauvignon (6%)
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.70% Acidity: 5.80g/L pH: 3.62
LAST TASTED	2008
PEAK DRINKING	Now - 2015
FOOD MATCHES	Mature cheddar cheese

Winemaker comments by Penfolds Rewards of Patience, Edition VI

COLOUR

Medium deep brick red.

NOSE

Fresh plum/dried-fig/meaty/ground coffee/
Provencal herb/liquorice aromas with traces of
mint.

PALATE

The palate is elegantly structured with plum/
meaty/ground coffee flavours and fine, grainy,
slightly leafy tannins. Finishes chalky firm but
long and fruit sweet.