



# Grange

1964

The 1964 Grange won a trophy, four gold and three other medals in 1968 and 1969. Bottles labelled Bin numbers 95, 395, 66, 67 and 68.



VINEYARD REGION	Magill Estate (Adelaide), Barossa Valley (including Kalimna Vineyard).
VINTAGE CONDITIONS	Wet growing season followed by a fine but cool vintage.
GRAPE VARIETY	Shiraz (90%), Cabernet Sauvignon (10%)
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.80% Acidity: 6.70g/L pH: 3.69
LAST TASTED	1999-09-01
PEAK DRINKING	Now
FOOD MATCHES	Mature cheddar cheese

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

### COLOUR

Medium brick red.

### NOSE

Fresh prune/molasses/leather/rustic aromas with touches of camphor.

### PALATE

The wine is sinewy and dry with walnutty/leather/prune flavours and fine, leafy tannins. It still has some sweet fruit and good flavour length, but the palate is beginning to dry up.