

Grange

This is the first Grange to use grapes from the cool-climate Coonawarra district, in South Australia's far south-east. The wine won two gold and three silver medals in Australian wine shows between 1963 and 1968. This vintage Grange is becoming increasingly rare. Bottles labelled Bin numbers 95 and 395.



VINEYARD REGION

Magill Estate (Adelaide), Morphett Vale (Adelaide), Modbury Vineyard (Adelaide), Kalimna Vineyard (Barossa Valley), Coonawarra.

VINTAGE CONDITIONS

GRAPE VARIETY

MATURATION

Eighteen months in new American oak hogsheads.

GRAPE VARIETY

Shiraz (88%), Cabernet Sauvignon (12%)

Eighteen months in new American oak hogsheads.

WINE ANALYSIS

Alc/Vol: 12.70%

Acidity: 6.70g/L

pH: 3.52

LAST TASTED

1994-11-01

PEAK DRINKING

NOW

FOOD MATCHES

Mature cheddar cheese

Winemaker comments by

Max Schubert

Brick colour.

COLOUR

PALATE

Complex and spicy.

Developed mushroomy, sweet fruit and soft tannins (best examples).