



# Grange

1972

The 1972 Penfolds Grange is a blend of 90 per cent Shiraz and 10 percent Cabernet Sauvignon.

The wine won a gold and four other medals at Australian wine shows in 1973, 1976 and 1977.

Another outstanding vintage for Grange.



VINEYARD REGION	Barossa Valley (including Kalimna Vineyard), Magill Estate (Adelaide), Modbury Vineyard (Adelaide), Coonawarra.
VINTAGE CONDITIONS	Generally dry growing season followed by mild weather at vintage.
GRAPE VARIETY	Shiraz (90%), Cabernet Sauvignon (10%)
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.00% Acidity: 6.60g/L pH: 3.77
LAST TASTED	1999-09-01
PEAK DRINKING	Now
FOOD MATCHES	Mature cheddar cheese

## Winemaker comments by Max Schubert

### COLOUR

Medium brick red.

### NOSE

Complex and vibrant, sweet, meaty/truffly fruit with perfumed apricot/marmalade and black fruit notes.

### PALATE

Concentrated and textured with sweet, briary, apricot-like fruit and touches of star anise. Fine dry tannins and excellent length. A remarkable wine.