



# Grange

1993

Grange is the benchmark by which all other reds in this country, and, increasingly, overseas, are often measured. The reasons for this are many yet straightforward. Concentration of flavour, complexity and longevity - Grange blossoms with 15 to 20 years of bottle age, when most other reds have past their best, and better vintages can live and continue developing for decades longer. And finally, Heritage - first produced by Max Schubert in 1951, the '93 Grange represents over 40 years of winemaking excellence.



VINEYARD REGION	Barossa Valley, Coonawarra	
VINTAGE CONDITIONS		
GRAPE VARIETY	Shiraz (86%), Cabernet Sauvignon (14%)	
MATURATION	Matured in 100% new American oak for 18 months.	
WINE ANALYSIS	Alc/Vol:	13.50%
	Acidity:	6.00g/L
	pH:	3.60
LAST TASTED	2008	
PEAK DRINKING	Now - 2015	
FOOD MATCHES	Beef, Cheese	

## Winemaker comments by John Duval

### COLOUR

Dense plum red merging to brick red on rims.

### NOSE

Intense blackcurrant and plum with malt, fig and liquorice aromas that leap from the glass. This has all the characters of a classic Grange.

### PALATE

What is promised on the nose is delivered on the palate - a powerful, concentrated, opulent wine. Layers of Shiraz fruit and first class oak manifest themselves into a seemingly endless variety of flavours - deep plum, liquorice, black olive and chocolate.