



Grange

1986

No other red wine in Australia can rival the reputation, consistent quality or proven development pattern of Penfolds Grange. The pinnacle of the Penfolds red wine range, Grange is a rich, opulent, full-bodied Shiraz, destined for a long cellar life. The winemaking process involves great attention to detail; from selecting the best possible grapes sourced from low-yielding, old Shiraz vines through to fermentation and fastidious oak maturation. The unique and distinctive Grange style is based on ripe Shiraz fruit and stylish American oak in fine harmony.

The 1986 Penfolds Grange has a red star rating in the Penfolds Rewards of Patience, Sixth edition. Red stars are awarded to those wines that are considered to be an exceptional vintage.



VINEYARD REGION	Barossa Valley (including the Kalimna Vineyard), Clare Valley, McLaren Vale, Modbury Vineyard (Adelaide).
VINTAGE CONDITIONS	Mild, relatively dry conditions throughout both growing and harvest seasons. A vintage of outstanding quality.
GRAPE VARIETY	Shiraz (87%), Cabernet Sauvignon (13%)
MATURATION	Matured in new American oak hogsheads for 20 months.
WINE ANALYSIS	Alc/Vol: 13.90% Acidity: 7.10g/L pH: 3.41
LAST TASTED	Penfolds Rewards of Patience, Sixth edition, 2008.
PEAK DRINKING	Penfolds Rewards of Patience, Sixth edition, 2008: Now to 2030+
FOOD MATCHES	Argentinean style lamb back-strap.

Winemaker comments by Penfolds Rewards of Patience, Sixth edition, 2008.

Deep crimson.

Powerful intense mocha, cedar, liquorice aromas balanced with malty, smoky oak characters.

A richly extravagant palate with complex mocha, dark chocolate, dark berry, herb fruit and dense ripe tannins. Finishes chalky firm but superbly long and flavourful.

A great Grange still on the ascendancy.

COLOUR

NOSE

PALATE