



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.



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| 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.