



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.



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| 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.