



Grange

1987

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.



VINEYARD REGION	Barossa Valley (including Kalimna Vineyard), McLaren Vale.
VINTAGE CONDITIONS	Growing season and vintage were both marked by cool weather. Crops in most South Australian regions were reduced by hailstorms in October 1986.
GRAPE VARIETY	Shiraz (90%), Cabernet Sauvignon (10%)
MATURATION	Aged in new American oak hogsheads for 18 months.
WINE ANALYSIS	Alc/Vol: 13.80% Acidity: 6.60g/L pH: 3.42
LAST TASTED	2008
PEAK DRINKING	Now - 2020
FOOD MATCHES	Mature cheddar cheese

Winemaker comments by John Duval

COLOUR

Dense brick red in colour.

NOSE

Typical of Grange showing strong rich, berry fruit and minty characters with smoky oak overtones.

PALATE

Full, firm, rich palate with excellent concentration of sweet plum and cherry-like fruit, vanillin oak flavours and soft, mouthfilling tannins.