



Grange

1988

The hallmark of this wine is its powerful fruit intensity, superb length and typical Grange complexity, showing integrated fruit and oak flavours which are very persistent, reflecting the exceptional quality of the 1988 vintage.

Sourced from premium vineyards in South Australia, the 1988 Penfolds Grange is predominantly Shiraz with a small percentage of Cabernet Sauvignon. A classic Grange, from an outstanding vintage year, the 1988 will develop superbly over the next 20 years.



VINEYARD REGION	Barossa Valley (including the Kalimna Vineyard), Padthaway, McLaren Vale.	
VINTAGE CONDITIONS		
GRAPE VARIETY	Shiraz (94%), Cabernet Sauvignon (6%)	
MATURATION	Matured in new American oak hogsheads for 18 months.	
WINE ANALYSIS	Alc/Vol:	13.50%
	Acidity:	7.60g/L
	pH:	3.36
LAST TASTED	2008	
PEAK DRINKING	Now - 2025	
FOOD MATCHES	Beef, Cheese	

Winemaker comments by John Duval

COLOUR

Deep plum-red in colour with youthful purple hues.

NOSE

A complex bouquet featuring opulent, ripe Shiraz berry fruit characters, ranging from soft, earthy nuances through to spice, cherry and plum fragrances, combined with traditional new barrel fermentation characters and vanillin American oak complexity.

PALATE

This is a full bodied, richly flavoured and complex wine, exemplifying the uniqueness of Grange Hermitage. Concentrated, ripe plum and spicy berry fruit Shiraz flavours are complemented by soft fruit and oak tannins, firm astringency and balanced acidity,