



Grange

1997

Grange is an icon, being both Australia's and Penfolds' flagship wine. Grange boasts an unbroken line of vintages from the experimental 1951 and clearly demonstrates the synergy between Shiraz and the soils and climate of South Australia.

Penfolds Grange displays fully ripe, intensely flavoured and textured Shiraz grapes in combination with new American oak. The result is a unique Australian style that is now recognised as the most consistent of the world's great wines. The Grange style is the original and most powerful expression of Penfolds' multi-vineyard, multi-district blending philosophy.



VINEYARD REGION	South Australia - Barossa Valley, McLaren Vale & Bordertown.
VINTAGE CONDITIONS	A somewhat challenging vintage combining a cool start to the season with heat in the high summer. Budburst was slightly later than usual in most South Australian regions, with mild weather through to Christmas. The onset of a prolonged heat wave in February further delayed ripening. Fortunately, a sunny, warm autumn followed, allowing vines to reach full ripeness.
GRAPE VARIETY	Shiraz (96%), Cabernet Sauvignon (4%).
MATURATION	20 months in new American oak barrels.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 7.00g/L pH: 3.52
LAST TASTED	Penfolds Rewards of Patience VI Edition, 2008.
PEAK DRINKING	Now to 2025 - Penfolds Rewards of Patience VI Edition, 2008.
FOOD MATCHES	Beef, Cheese

Winemaker comments by Penfolds Rewards of Patience VI Edition, 2008.

COLOUR

A deep, crimson red with a dense ruby core.

NOSE

Immediately engaging, with wafts of nutmeg and ginger amongst notes of blueberry and blackcurrant and a background of well-seasoned savoury oak. The fruit gains in the glass with aeration, when more subtle perfume and chestnut complexities emerge.

PALATE

Already showing excellent balance within the frame of a beautifully interwoven mesh of dark plum and blackberry fruits with fig and liquorice. Complex fruit and spice flavours sit against a finely focused backdrop of firm but rounded tannins.