



# Grange

1998

Grange is both Penfolds and Australia's most famous wine and is officially listed as a heritage icon of South Australia. 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	
VINTAGE CONDITIONS	Cool spring weather followed by a warm summer and very low rainfall created one of the classic vintages of the last two decades. Fruit quality was outstanding with incredible intensity of flavour, fine tannins and structure. The 1998 vintage of Penfolds Grange may rank amongst the very finest released.
GRAPE VARIETY	Shiraz (97%) and Cabernet Sauvignon (3%)
MATURATION	18 months in new American oak.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 7.20g/L pH: 3.50
LAST TASTED	2008
PEAK DRINKING	2010-2045
FOOD MATCHES	Beef, Cheese, Lamb

## Winemaker comments by Peter Gago - Penfolds Chief Winemaker

### COLOUR

Bright, almost impenetrable dark red.

### NOSE

The nose is youthful and intense with dark, ripened Satsuma plum fruits rising above a base of liqueured dark chocolate and licorice. Overtones of malt, toasty barrel ferment and nutty oak meld effortlessly into an exquisitely aromatic offering.

### PALATE

The palate displays intense layering of fruit - raspberry, blackcurrant and blackberry - laced with licorice and oak. The power of the fruit at the fore is balanced with ripe velvety tannins, offering an alluring even-textured palate with remarkable length.