

Penfold's Grange 1997

South Eastern Australia

Vintage 1997 - Bottled 1998

Grape variety - 100% Shiraz

Allergens: *contains sulphites*

Bottle size 75 cl - abv 14%



Dedicated to Max Schubert 1918 to 1994

Grange is recognised as Australia's and indeed one of the world's finest red wines. Developed by Max Schubert commencing with the 1951 vintage, it is made from low yielding Shiraz vines grown at selected vineyards in South Australia and matured in new American oak hogsheads prior to bottling.

During an extensive tour of Europe in 1950, Max Schubert studied wine making practices that have now become an integral part of Penfold's wine making techniques.

He also observed the practice of maturing wine in new oak barrels, a previously untried to Australia. The development of Grange represented the beginning of a new era in Australia's wine making tradition. This knowledge combined with Max Schubert's foresight, skill and dedication has resulted in Grange, the definitive Australian dry red wine, acknowledged to be among the world's classic wine styles.

Grange is a wine specifically to mature in the bottle. It will develop greater complexity and integration of flavours for some 20 years or more under correct cellaring conditions.

Max Schubert always advocated the decanting of Grange

Ideally served between 14 and 18 degrees C.

An excellent accompaniment with red meats, game and strong cheese

Tasting Note

The 1997 Grange (a blend of 96% Shiraz and 4% Cabernet Sauvignon) looks to be a classic Grange, although slightly softer and more forward than the backward 1996. The saturated purple-colored 1997 offers a gorgeously sweet nose of blackberry liqueur, cherries, camphor, chocolate, plums, and mocha. The wine is opulently-textured, extremely soft, layered, and seductive, with Grange's tell-tale personality well-displayed, but in a seamless, seductive style.