



Grange

1973

This was the last wine completely made in the open, wax-lined concrete fermenters at the Magill winery in Adelaide. Subsequent vintages have been made at Nuriootpa in the Barossa Valley. Considered a good wine from an undistinguished vintage. Nevertheless, it won a trophy, five gold, four silver and six bronze medals between 1974 and 1982.



VINEYARD REGION	Barossa Valley (including Kalimna Vineyard), Magill Estate (Adelaide), Modbury Vineyard (Adelaide).
VINTAGE CONDITIONS	A dry growing season followed by a cool vintage.
GRAPE VARIETY	Shiraz (98%), Cabernet Sauvignon (2%)
MATURATION	Twenty months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.40% Acidity: 6.30g/L pH: 3.76
LAST TASTED	1999-09-01
PEAK DRINKING	Now - Past
FOOD MATCHES	Mature cheddar cheese

Winemaker comments by Don Ditter

COLOUR

Medium brick red.

NOSE

Chamomile, citrus peel and chocolate/berry aromas with a touches of soft leather.

PALATE

Very big and mouthfilling with sweet, stocky fruit and notes of tar, leather and nutmeg. Firm, gripping tannins and long finish. More structured style but still has a very good core of fruit sweetness.