Grange
1978

No other red wine in Australia can rival the reputation, consistent quality or proven development pattern of Penfolds Grange. The pinnacle of the Penfolds red wine range, Grange is a rich, opulent, full-bodied Shiraz, destined for a long cellar life. The winemaking process involves great attention to detail; from selecting the best possible grapes sourced from low-yielding, old Shiraz vines through to fermentation and fastidious oak maturation. The unique and distinctive Grange style is based on ripe Shiraz fruit and stylish American oak in fine harmony.

VINEYARD REGION
Barossa Valley (including Kalimna Vineyard), Magill Estate (Adelaide), McLaren Vale, Clare Valley, Coonawarra.

VINTAGE CONDITIONS
Fairly warm, dry season and a mild vintage, resulting in wines at the richer end of the spectrum.

GRAPE VARIETY
Shiraz (90%), Cabernet Sauvignon (10%)

MATURATION
Eighteen months in new American oak hogsheads.

WINE ANALYSIS
Alc/Vol: 13.30%
Acidity: 5.20g/L
pH: 3.68

LAST TASTED
1999-09-01

PEAK DRINKING
Now - 2010

FOOD MATCHES
Mature cheddar cheese

Winemaker comments by Don Ditter
COLOUR
Medium red.

NOSE
Complex, cedar/tobacco/gamey with plenty of sweet fruit.

PALATE
Highly concentrated and beautifully textured wine with lovely, sweet, blackberry/smoky/earthy fruit and liquorice, fine grainy tannins and dry finish. Softening out well, but should continue to develop.