Grange
1979

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.

Last vintage bottled using off-white foil capsules. First vintage to be bottled in magnums (1500ml) as well as standard 750ml bottles. Usually, 600 magnums are bottled each year.

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

**VINTAGE CONDITIONS**
An unusual season with a hotter than average summer followed by a mild but wet vintage.

**GRAPE VARIETY**
Shiraz (87%), Cabernet Sauvignon (13%)

**MATURATION**
Eighteen months in new American oak hogsheads.

**WINE ANALYSIS**

<table>
<thead>
<tr>
<th>Analysis</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alc/Vol</td>
<td>12.90%</td>
</tr>
<tr>
<td>Acidity</td>
<td>5.60g/L</td>
</tr>
<tr>
<td>pH</td>
<td>3.72</td>
</tr>
</tbody>
</table>

**LAST TASTED**
1999-09-01

**PEAK DRINKING**
Now - 2018

**FOOD MATCHES**
Mature cheddar cheese

---

**Winemaker comments by Don Ditter**

**COLOUR**
Medium red/purple.

**NOSE**
Complex, developing aromas with plenty of soft, slightly lifted, tobacco/berry/gamey fruit.

**PALATE**
Highly concentrated with rich, cedar/blackberry fruit, massive, firm, dry tannins and long flavourful finish. Tannins are too much at the fore at the moment, but could soften out over time.