



# Grange

1980

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), Clare Valley, Magill Estate, McLaren Vale, Coonawarra.
VINTAGE CONDITIONS	Generally good growing season with fine and warm conditions followed by a cool vintage. Another unusual vintage in that the grapes ripened late, but were very full.
GRAPE VARIETY	Shiraz (96%), Cabernet Sauvignon (4%)
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.50% Acidity: 6.00g/L pH: 3.60
LAST TASTED	1999-09-01
PEAK DRINKING	Now - 2015
FOOD MATCHES	Mature cheddar cheese

## Winemaker comments by Don Ditter

### COLOUR

Medium red/purple.

### NOSE

Intense, fragrant chocolate/cherry/prune/dried fig aromas.

### PALATE

Dense and chewy with generously ripe, prune/chocolate fruit flavours, pronounced grainy tannins and superb length.