



# Grange

1981

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), Modbury Vineyard (Adelaide), Clare Valley, Coonawarra.	
VINTAGE CONDITIONS	A warm to hot, drought-affected summer followed by a normal vintage.	
GRAPE VARIETY	Shiraz (89%), Cabernet Sauvignon (11%)	
MATURATION	Matured in new American oak hogsheads for 18 months.	
WINE ANALYSIS	Alc/Vol:	12.60%
	Acidity:	6.20g/L
	pH:	3.58
LAST TASTED	1999-09-01	
PEAK DRINKING	Now - 2010	
FOOD MATCHES	Mature cheddar cheese	

## Winemaker comments by Don Ditter

### COLOUR

Dense purple/red in colour.

### NOSE

Smoky/meaty/spicy aromas and some toasty oak characters, also showing vanilla and coffee overtones.

### PALATE

A combination of rich, fleshy, chocolaty and smoky flavours are balanced with pronounced tannins and length, resulting in a wine of immense concentration and powerful structure.