



Grange

1982

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.
VINTAGE CONDITIONS	A very good vintage in South Australia with a mild growing season which ended with a burst of warm weather.
GRAPE VARIETY	Shiraz (94%), Cabernet Sauvignon (6%)
MATURATION	Matured in new American oak hogsheads for 18 months.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.90g/L pH: 3.39
LAST TASTED	1999-09-01
PEAK DRINKING	Now - 2008
FOOD MATCHES	Mature cheddar cheese

Winemaker comments by Don Ditter

COLOUR

Very deep, rich brick red.

NOSE

Very ripe, sweet plum jam aromas. Vanilla and mint characters with a hint of leafiness.

PALATE

Masses of delicious super-fleshy fruit throughout, very elegant and supple but undeniably a full-bodied wine with an assertive tannin finish.