



# Grange

1984

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, Magill Estate (Adelaide), McLaren Vale, Clare Valley, Coonawarra
VINTAGE CONDITIONS	Generally good; a cool summer followed by dry conditions towards the harvest season.
GRAPE VARIETY	Shiraz (95%), Cabernet Sauvignon (5%)
MATURATION	Matured in new American oak hogsheads for 20 months.
WINE ANALYSIS	Alc/Vol: 14.20% Acidity: 6.10g/L pH: 3.63
LAST TASTED	2008
PEAK DRINKING	Now - 2015
FOOD MATCHES	Mature cheddar cheese

## Winemaker comments by Don Ditter

### COLOUR

Intense deep rich red.

### NOSE

Blackcurrant and plum aromas combined with developed chocolate and caramel-like characters which are enhanced by smoky oak characters.

### PALATE

A big, rich, and balanced wine. The palate is elegant, with cedary, chocolaty, tobacco-like flavours and supple tannins.