



Grange

1975

The year Max Schubert retired from his post of Chief Winemaker, although he remained a consultant to Penfolds and kept an office at Magill until his death in 1994. He was succeeded as Chief Winemaker by Don Ditter, who had worked with Penfolds as a winemaker since 1946. Penfolds 1975 Grange won two gold and five other medals at Australian wine shows between 1976 and 1981.



VINEYARD REGION	Barossa Valley (including Kalimna Vineyard), Coonawarra.
VINTAGE CONDITIONS	Cool summer followed by a mild, dry vintage.
GRAPE VARIETY	Shiraz (90%), Cabernet Sauvignon (10%)
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.40% Acidity: 5.80g/L pH: 3.85
LAST TASTED	1999-09-01
PEAK DRINKING	Now
FOOD MATCHES	Mature cheddar cheese

Winemaker comments by Don Ditter

Garnet red.

Sweet, leather, spice and meaty aromas with some intense liquorice, almost porty nuances.

Rich and concentrated with ripe, tobacco/berry fruit and touches of spice and leafiness. Quite extractive and bitter tannins make the wine a very muscular style. Could soften out.

COLOUR

NOSE

PALATE