



Grange

1978

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), McLaren Vale, Clare Valley, Coonawarra.
VINTAGE CONDITIONS	Fairly warm, dry season and a mild vintage, resulting in wines at the richer end of the spectrum.
GRAPE VARIETY	Shiraz (90%), Cabernet Sauvignon (10%)
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.30% Acidity: 5.20g/L pH: 3.68
LAST TASTED	1999-09-01
PEAK DRINKING	Now - 2010
FOOD MATCHES	Mature cheddar cheese

Winemaker comments by Don Ditter

COLOUR Medium red.

NOSE Complex, cedar/tobacco/gamey with plenty of sweet fruit.

PALATE Highly concentrated and beautifully textured wine with lovely, sweet, blackberry/smoky/earthy fruit and liquorice, fine grainy tannins and dry finish. Softening out well, but should continue to develop.