



Grange

1976

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.

The 25th anniversary of Grange. Max Schubert considered it 'More in the old style: a good vintage'. The first Australian wine to cross the A\$20 barrier.



VINEYARD REGION	Barossa Valley (including Kalimna Vineyard), Magill Estate (Adelaide), Modbury Vineyard (Adelaide).
VINTAGE CONDITIONS	Very good with ideal conditions throughout. The warm vintage resulted in big, rich, concentrated wines.
GRAPE VARIETY	Shiraz (89%), Cabernet Sauvignon (11%)
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.90% Acidity: 5.10g/L pH: 3.73
LAST TASTED	1999-09-01
PEAK DRINKING	Now - 2030
FOOD MATCHES	Mature cheddar cheese

Winemaker comments by Don Ditter

COLOUR Youthful purple/red.

NOSE Intense and concentrated liquorice/chocolate/berry/truffle aromas with touches of earthiness.

PALATE Powerful with rich plum/chocolate/berry/liquorice fruit flavours, thick velvety tannin structure and excellent length. Should be a very long-lived wine.