



Grange Shiraz

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.
VINTAGE CONDITIONS	This vintage was seriously affected by the 1982 drought, less by the devastating Ash Wednesday bushfires and March flooding. Summer rainfall was a little more than half the average, following by record rains in March.
GRAPE VARIETY	Shiraz (94%), Cabernet Sauvignon (6%)
MATURATION	Matured in new American oak hogsheads for 20 months.
WINE ANALYSIS	Alc/Vol: 13.30% Acidity: 7.10g/L pH: 3.41
LAST TASTED	1999-09-01
PEAK DRINKING	Now - 2020
FOOD MATCHES	Mature cheddar cheese

Winemaker comments by Don Ditter

COLOUR

Very deep black cherry red.

NOSE

Dense, powerful dark chocolate/spice/plum/briar and mint aromas with some oak-derived coconut.

PALATE

A highly concentrated wine showing pronounced extract and tannins balanced with sweet plummy fruit and showing some 'cigar box' characters.