Penfolds

Grange 1977

The last Grange to be entered in Australian wine shows, winning silver medals in 1981 and 1982. By this time Grange was firmly established in Australia and had nothing further to gain from show success. The wine was also too easy to recognise.



| VINEYARD REGION | Barossa Valley (including Kalimna Vineyard), Magill Estate (Adelaide), Clare Valley. | |
|--------------------|---|---------------------------|
| VINTAGE CONDITIONS | Fairly cool season followed by mild conditions at vintage period. | |
| GRAPE VARIETY | Shiraz (91%), Cabernet Sauvignon (9%) | |
| MATURATION | Eighteen months in new American oak hogsheads. | |
| WINE ANALYSIS | Alc/Vol: Acidity: pH: | 13.50% 5.30g/L 3.71 |
| LAST TASTED | 1999-09-01 | |
| PEAK DRINKING | Now | |
| FOOD MATCHES | Mature cheddar cheese | |

| Don Ditter |
|--|
| Purple/red. |
| Sweet, dark chocolate/briary with hints of tar and roasted meat. |
| Richly flavoured with dark chocolate/berry fruit, loose knit but slightly bitter tannins and long finish. Good overall balance but is unlikely to improve. Will hold. |

COLOUR

NOSE

PALATE

Winemaker comments by