



Grange

1979

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.

Last vintage bottled using off-white foil capsules. First vintage to be bottled in magnums (1500ml) as well as standard 750ml bottles. Usually, 600 magnums are bottled each year.



VINEYARD REGION	Barossa Valley (including Kalimna Vineyard), Clare Valley, Magill Estate (Adelaide), McLaren Vale.
VINTAGE CONDITIONS	An unusual season with a hotter than average summer followed by a mild but wet vintage.
GRAPE VARIETY	Shiraz (87%), Cabernet Sauvignon (13%)
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.90% Acidity: 5.60g/L pH: 3.72
LAST TASTED	1999-09-01
PEAK DRINKING	Now - 2018
FOOD MATCHES	Mature cheddar cheese

Winemaker comments by Don Ditter

COLOUR

Medium red/purple.

NOSE

Complex, developing aromas with plenty of soft, slightly lifted, tobacco/berry/gamey fruit.

PALATE

Highly concentrated with rich, cedar/blackberry fruit, massive, firm, dry tannins and long flavourful finish. Tannins are too much at the fore at the moment, but could soften out over time.