

Penfolds

GRANGE

1974

Considered a good wine from one of the most difficult vintages in memory. Rigorous grape selection saw one of the smallest Grange makes on record - 2300 cases. It was future Chief Winemaker John Duval's first vintage with Penfolds and the first Grange to be made at Nuriootpa and fermented in stainless steel. All previous vintages were made in the open concrete fermenters at the Magill winery. Winner of a trophy, four gold and three other medals at Australian wine shows from 1976 to 1989.

Tight fruit selection policy has resulted in a wine with good structure and concentration and a good palate, given the year. [Ultimate Grange Experience, Nov. 1994]

The wine is 95 per cent Shiraz and 5 per cent Cabernet Sauvignon.



VINEYARD REGION	Kalimna (Barossa Valley), Barossa Valley and Magill (Adelaide) in South Australia.
VINTAGE CONDITIONS	A very difficult season with rainfall more than double the average. Vintage was also very wet, with conditions made worse by an outbreak of downy mildew just before harvest.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.10% Acidity: 5.90g/L pH: 3.7
LAST TASTED	1-Sep-03
PEAK DRINKING	Now
FOOD MATCHES	-

Winemaker comments by Max Schubert

COLOUR

Medium brick red.

NOSE

Sweet prune/dried fig/apricot aromas with complex cedar/cigar-box characters.

PALATE

Still fresh, but compact, with dark chocolate/prune flavours, Now some earthiness and fine gripping tannins. Firm finish. A little disjointed and unlikely to improve, although should hold.