

Penfolds

GRANGE

1976

The Rewards of Patience tastings in September 1999 confirmed that the sheer intensity, power and overall balance of 1976 Grange meant it deserved its place as one of the great vintages of the 1970s.

‘Spectacular; enormous density of fruit with plenty of chocolate and dried fruits; almost port-like. Tannins are velvety and thick; so youthful, so monumental, so massively concentrated; amazing!’ (Andrea Immer, Rewards of Patience, 4th edition, 2000).

The 1976 Penfolds Grange is a blend of 89 per cent Shiraz and 11 per cent Cabernet Sauvignon.



VINEYARD REGION	Kalimna (Barossa Valley), Magill (Adelaide), Barossa Valley and Modbury (Adelaide Plains) in South Australia.
VINTAGE CONDITIONS	Very good with ideal conditions throughout. The warm vintage resulted in big, rich, concentrated wines.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.90% Acidity: 5.10g/L pH: 3.73
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2030
FOOD MATCHES	-

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.