

*Penfold's*

# 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.

The 1977 vintage is a blend of 91 per cent Shiraz and 9 per cent Cabernet Sauvignon.



VINEYARD REGION	Barossa Valley, Magill (Adelaide), Clare Valley and Kalimna (Barossa Valley) in South Australia.
VINTAGE CONDITIONS	Fairly cool season followed by mild conditions at vintage period.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 5.30g/L pH: 3.71
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2012
FOOD MATCHES	-

Winemaker comments by  
Don Ditter

**COLOUR**

Purple/red.

**NOSE**

Sweet, dark chocolate/briary with hints of tar and roasted meat.

**PALATE**

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.