

Penfold's

# GRANGE

1978

“Typical of Grange style. Complex fruit/oak character, great depth of flavour. (Rewards of Patience, 1st ed 1985)

“Complex, well balanced. Developed but firm. Will continue to improve in bottle.” (Rewards of Patience, 2nd ed., 1990).

“Richly concentrated bouquet showing dark chocolate, tobacco and cigar box characters with some spice. Rich and fleshy with dense, sweet truffles and berry-like fruit. Although soft and quite developed now, underlying tannin and acid structure suggest further aging potential. A lovely wine.” (Rewards of Patience, 3rd ed., 1994).

“Very appealing juicy, succulent, ripe, fig/plum fruit and earthy notes.” Andrea Immer.

“Much lighter than most Granges, with a smoky earthiness



VINEYARD REGION	Kalimna (Barossa Valley), Barossa Valley, Magill (Adelaide), McLaren Vale, Clare Valley, Coonawarra
VINTAGE CONDITIONS	Fairly warm, dry season and a mild vintage, resulting in wines at the richer end of the spectrum.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	-
WINE ANALYSIS	Alc/Vol: 13.30% Acidity: 5.20g/L pH: 3.68
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2018
FOOD MATCHES	-

Winemaker comments by  
Don Ditter

**COLOUR**

Deep brick red.

**NOSE**

Mature gamy/earthy/apricot/chocolate aromas with some minty nuances.

**PALATE**

A richly concentrated wine with plenty of sweet dark chocolate/prune/dark fruit flavours and savoury cedary tannins.