

Penfold's

GRANGE

1979

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.

The 1979 vintage is a blend of 87 per cent Shiraz; 13 per cent Cabernet Sauvignon.



VINEYARD REGION	Kalimna (Barossa Valley), Clare Valley, Magill (Adelaide), Barossa Valley and McLaren Vale in South Australia.
VINTAGE CONDITIONS	An unusually wet (but hot) growing season.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.00% Acidity: 5.60g/L pH: 3.72
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2018
FOOD MATCHES	-

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.