

Penfold's

# GRANGE

1980

Considered an outstanding vintage in Penfolds Rewards of Patience (4th edition, 2000). 'Very good. I like this, it's just about perfect!', said Tim White, at the Rewards of Patience tastings in September 1999. 'Very big-boned and just starting to ease into a long final straight. I suspect this is - will be - a classic,' said Anthony Rose at the same tasting.

The 1980 Penfolds Grange is predominantly Shiraz with a small amount of Cabernet Sauvignon (4%).



VINEYARD REGION	Kalimna (Barossa Valley), Barossa Valley, Clare Valley, Magill (Adelaide), McLaren Vale and Coonawarra in South Australia.
VINTAGE CONDITIONS	Generally good growing season with fine and warm conditions followed by a cool vintage. Another unusual vintage in that the grapes ripened late, but were very full.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.50% Acidity: 6.00g/L pH: 3.6
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2025
FOOD MATCHES	-

Winemaker comments by  
Don Ditter

**COLOUR**

Medium red/purple.

**NOSE**

Intense, fragrant chocolate/cherry/prune/dried fig aromas.

**PALATE**

Dense and chewy with generously ripe, prune/chocolate fruit flavours, pronounced grainy tannins and superb length.