

Penfolds

GRANGE

1983

No other red wine in Australia can rival the reputation, consistent quality or proven development pattern of Penfolds Grange. The pinnacle of the Penfolds red wine range, Grange is a rich, opulent, full-bodied Shiraz, destined for a long cellar life. The winemaking process involves great attention to detail; from selecting the best possible grapes sourced from low-yielding, old Shiraz vines through to fermentation and fastidious oak maturation. The unique and distinctive Grange style is based on ripe Shiraz fruit and stylish American oak in fine harmony.

The 1983 Grange is predominantly Shiraz with a small amount (6%) of Cabernet Sauvignon.



VINEYARD REGION	Kalimna (Barossa Valley), Barossa Valley, Magill, and Modbury (Adelaide Plains).
VINTAGE CONDITIONS	This vintage was seriously affected by the 1982 drought, less by the devastating Ash Wednesday bushfires and March flooding. Summer rainfall was a little more than half the average, following by record rains in March
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Matured in new American oak hogsheads for 20 months.
WINE ANALYSIS	Alc/Vol: 13.30% Acidity: 7.10g/L pH: 3.41
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2030
FOOD MATCHES	-

Winemaker comments by Don Ditter

COLOUR

Very deep black cherry red.

NOSE

Dense, powerful dark chocolate/spice/plum/briar and mint aromas with some oak-derived coconut.

PALATE

A highly concentrated wine showing pronounced extract and tannins balanced with sweet plummy fruit and showing some 'cigar box' characters.