

Penfolds

GRANGE

1973

This was the last wine made in the open, wax-lined concrete fermenters at the Magill winery in Adelaide. Subsequent vintages have been made at Nuriootpa in the Barossa Valley. Considered a good wine from an undistinguished vintage. Nevertheless, it won a trophy, five gold, four silver and six bronze medals between 1974 and 1982.

A blend of 95 per cent Shiraz and 5 per cent Cabernet Sauvignon.



VINEYARD REGION	Kalimna (Barossa Valley), Barossa Valley, Magill (Adelaide) and Modbury (Adelaide Plains) in South Australia.
VINTAGE CONDITIONS	A dry growing season followed by a cool vintage
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Twenty months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.40% Acidity: 6.30g/L pH: 3.76
LAST TASTED	1-Sep-03
PEAK DRINKING	Now
FOOD MATCHES	-

Winemaker comments by Max Schubert

COLOUR

Medium brick red.

NOSE

Chamomile, citrus peel and chocolate/berry aromas with a touches of soft leather.

PALATE

Very big and mouthfilling with sweet, stocky fruit and notes of tar, leather and nutmeg. Firm, gripping tannins and long finish. More structured style but still has a very good core of fruit sweetness.