

Penfolds

GRANGE

1984

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 1984 Grange is predominantly Shiraz with a small amount (5%) of Cabernet Sauvignon.



VINEYARD REGION	Kalimna (Barossa Valley), Magill, Barossa Valley, Coonawarra, McLaren Vale and Clare Valley.
VINTAGE CONDITIONS	Generally good; a cool summer followed by dry conditions towards the harvest season.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Matured in new American oak hogsheads for 20 months.
WINE ANALYSIS	Alc/Vol: 14.20% Acidity: 6.10g/L pH: 3.63
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2015
FOOD MATCHES	-

Winemaker comments by Don Ditter

COLOUR

Intense deep rich red.

NOSE

Blackcurrant and plum aromas combined with developed chocolate and caramel-like characters which are enhanced by smoky oak characters.

PALATE

A big, rich, and balanced wine. The palate is elegant, with cedary, chocolaty, tobacco-like flavours and supple tannins.