Penfolds.

Grange 1985

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.



VINEYARD REGION			
VINTAGE CONDITIONS	Cool to mild growing season followed by		
	similarly good conditions at vintage, with late rain		
	delaying p	icking.	
GRAPE VARIETY	Shiraz (99%), Cabernet Sauvignon (1%)		
MATURATION	Matured in new American oak hogsheads for 20		
	months.		
WINE ANALYSIS	Alc/Vol:	13.10%	
	Acidity:	6.10g/L	
	pH:	3.47	
LAST TASTED	2008		
PEAK DRINKING	Now - 2015		
FOOD MATCHES			

Don Ditter
Deep, rich brick red.
Sweetly scented with coconut, cherry and ripe plum/ berry fruit aromas with a hint of mint.
Sweet, spicy plum and cherry-like flavours combine with pronounced, gripping tannins.

Winemaker comments by

COLOUR NOSE

PALATE