BIN 389 CABERNET SHIRAZ

2011

"Texture/extract defies vintage!"

"A wine from the 2011 vintage that overtly benefits from Bin 707 relegation... sssh – don't tell anyone!"

"If only we could make more..."

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	Bin 389 is often referred to as 'Poor Man's Grange' or 'Baby Grange', in part because components of the wine are matured in the same barrels that held the previous vintage of Grange. First made in 1960, by the legendary Max Schubert, this was the wine that helped to build Penfolds solid reputation with red wine drinkers. Combining the structure of Cabernet with the richness of Shiraz, Bin 389 also exemplifies Penfolds skill in judiciously balancing fruit and oak.
GRAPE VARIETY	51% Cabernet Sauvignon 49% Shiraz
VINEYARD REGION	McLaren Vale and Barossa Valley
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.3 g/L, pH: 3.63
MATURATION	12 months in 30% new, 70% 1-y.o. American oak hogsheads
VINTAGE CONDITIONS	With above-average winter rainfalls and cool conditions that followed during the spring period, South Australian regions generally experienced a later budburst and disease pressures impacted to varied degrees across the state. Meticulous vineyard management was critical. Spring soil moisture levels resulted in healthy shoot growth and early canopy development. Healthy vegetative growth continued during the cooler spring months and delayed veraison and berry development in the New Year. A few warm days at the end of January guaranteed the completion of veraison and commencement of the ripening season. Multiple rain events, often isolated, meant that attention to sub-regional detail was required and selective harvesting of pristine fruit. Low baumes at harvest coincided with flavour development. With a focus on warmer regions, McLaren Vale and Barossa Valley fruit sourcing prevailed.
COLOUR	Dense deep red
NOSE	Complex and true to *House Style*... that of the 53 year-old stylistic template of Bin 389. No formula! Brimming with mocha/coffee ground aromatics, heightened by tar/bitumen 'black' notes. Appealing char and creamy, vanillin oak detected ever-so-subtly in the background. Naturally, a flurry of fruits, spice and varietal markers abound.
PALATE	In a couple of words, voluminous and powerful. A sensory stratification of layers of taste – separated via time-of-detection and unravelling of flavours. At first, Christmas pudding with roasted nuts, then rare lamb and black olives, then sarsaparilla spice. Tannins awashed, oak absorbed, fruit awakened.
PEAK DRINKING	2015 – 2030
LAST TASTED	November 2013