

# B I N 1 7 0 K A L I M N A S H I R A Z

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<b>OVERVIEW</b>	In 1973, Penfolds crafted an experimental Bin 170 sourced entirely from the nineteenth-century Kalimna Vineyard in the Barossa Valley. 100% Shiraz, all of the grapes were picked from Block 3C – a venerated parcel that is often included in the Grange blend. In 2010, the Penfolds winemakers kept Block 3C separate, realising they had the potential to re-create a Penfolds classic.
<b>GRAPE VARIETY</b>	Shiraz.
<b>VINEYARD REGION</b>	Kalimna Vineyard, Block 3C. Barossa Valley.
<b>WINE ANALYSIS</b>	Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.51.
<b>MATURATION</b>	16 months in French oak hogsheads (55% new, 45% 1-y.o.).
<b>VINTAGE CONDITIONS</b>	Representative of the region, vines on the Barossa Valley floor and north-western regions arguably benefited from the best conditions seen within this decade. Peter Gago has often declared this as “the Millennium vintage that arrived a decade late.” After above-average winter rains filled dams to capacity and onset of an early but welcome spring, budburst brought the region to life in August. Consistent and slower growth continued and overlaid flowering and fruit set. Not immune to the small November heatwave, some shatter and poor set was observed however Shiraz proved to be quite resilient. December temperatures were much cooler, offering vines ideal growing conditions leading to veraison in early January. Enduring warmth, minus the temperature spikes of recent vintages resulted in exceptional colour development, concentrated flavour development, accumulating tannins that reached maturity.
<b>COLOUR</b>	A black core with a barely visible purple rim.
<b>NOSE</b>	Classic Kalimna, with trademark red fruits and a familial old-worldliness. Via: juniper and blackberry fruits, and raspberry stick and red liquorice flavourings. And: a carbon black ‘sumpiness’/quince paste amalgam laced with a ferric/formic piquant lift. Also: possibly oak-induced, barrel-fermented eugenol/pink peppercorn/fresh green-tobacco aromatics.
<b>PALATE</b>	Viscous, Velvety, Voluminous. ( <i>Editors note: the BOLD V is deliberate</i> ) A ‘tannin tsunami’... riding a ripe and even wave across the palate. Oak totally absorbed, allowing blueberry fruits and a black-pudding textural imprint to stake ownership during this phase. An energetic tension impatiently awaiting to be... unleashed, tamed?! Commands attention, requests little, appreciates your patience.
<b>PEAK DRINKING</b>	2015 – 2055 ( <i>well past Penfolds 200th anniversary</i> ).
<b>LAST TASTED</b>	September 2013.