



Bin 128 Shiraz

1996

PENFOLDS Bin 128 is one of the most distinctive reds in the Penfolds stable. Firstly, as a 'Coonawarra Shiraz', it is one of the few PENFOLDS reds that isn't a multi-regional blend. It is also one of only two PENFOLDS reds, Clare Estate being the other, to be matured solely in French oak.

French oak generally lends a wine understated, aromatic characters and is therefore a better choice with more subtly flavoured wines. Coonawarra typically produces zesty, spicy and supple Shiraz fruit that exhibits a richness of flavour and a mouth-filling roundness on the palate. Bin 128 is true to this style.



VINEYARD REGION	Coonawarra
VINTAGE CONDITIONS	The 1996 vintage began well after some very good rainfall in the winter months. November and December were the coldest on record and very dry, leading to a delayed start to the ripening period. While some blocks of Shiraz failed to ripen, others provided high quality, complex fruit having had the slow, cool growing season to fully mature.
GRAPE VARIETY	Shiraz
MATURATION	Aged 12 months in new (22%) and used French oak.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.40g/L pH: 3.54
LAST TASTED	Penfolds Rewards of Patience, Sixth edition, 2008.
PEAK DRINKING	Now to 2016 - Penfolds Rewards of Patience, Sixth edition, 2008.
FOOD MATCHES	Duck & Game, Lamb

Winemaker comments by
Penfolds Rewards of Patience, Sixth
edition, 2008.

COLOUR

Medium deep red.

NOSE

Intense liquorice, dark chocolate, cedar aromas with hints of leather, spice.

PALATE

A dense, richly flavoured wine with plenty of smooth choco-berry, liquorice fruit, underlying cedary notes and strong, velvety tannins. It builds up leafy form at the finish.