Launched in 1962, Penfolds Bin 128 is a regional wine that reflects the unique climate and growing conditions of South Australia’s Coonawarra district and the elegant style of cool-climate Shiraz. From the 1980 vintage, French oak replaced American, highlighting the pepper-and-spice characteristics that define this style. Since the mid-1980s greater attention has been paid to fruit ripeness, resulting in a wine that is fuller in style and structure.

**VINEYARD REGION**
Coonawarra

**VINTAGE CONDITIONS**
Below average rainfall during the growing season did not affect the quantity or quality of fruit. Cooler weather and light rain in February and March were welcome, before an early harvest yielded ripe, concentrated Shiraz.

**GRAPE VARIETY**
Shiraz (Syrah)

**MATURATION**
12 months in French oak (21 per cent new)

**WINE ANALYSIS**
- Alc/Vol: 13.5%
- Acidity: 6.7g/L
- pH: 3.5

**LAST TASTED**
2001-06-06

**PEAK DRINKING**
Now - 2009

**FOOD MATCHES**
Lamb

Winemaker comments by
Phillip John

**COLOUR**
Vibrant mauve

**NOSE**
Meaty and savoury notes leap from the glass, followed by white pepper and spicy aromas that unfold on contact with air. Hints of liquorice and a cinnamon lift prevail.

**PALATE**
Sweet berry, damson plum and stewed rhubarb fruits embrace a tight structural core, which is reinforced by integrated French oak. Finishes with some grip and fruit sweetness, augmented by fine tannins.