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**
Coonawarra experienced a very cool spring with reasonable rainfall leading to abundant shoot growth. Significant rain fell between Christmas and New Year, followed by very dry and hot conditions from the New Year until March. Across all vineyard blocks, there was a consistency of quality that will be the hallmark of the year.

**GRAPE VARIETY**
Shiraz (Syrah)

**MATURATION**
12 months in new (21%), 1 and 2 year old French Oak.

**WINE ANALYSIS**
| Alc/Vol | 13.5% |
| Acidity | 6.7g/L |
| pH     | 3.51  |

**LAST TASTED**
2002-11-18

**PEAK DRINKING**
Now - 2013

**FOOD MATCHES**
Beef, Lamb, Pasta

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

**COLOUR**
Vibrant red.

**NOSE**
A subtle French oak smokiness courts a regional dark cherried, peppered Shiraz offering an unmistakable Bin 128!

**PALATE**
Aligns well with that promised on nose - cherried fruits with black pepper on the finish. Balance is its major feature - excellent length of fruit, soft round and ripe tannins, lovely natural acidity, and just the right amount of oak. Like its stable-mate