



Bin 128 Shiraz

2001

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	Good winter rains gave Coonawarra a very good start to the growing season. Fruit set was excellent and careful vineyard management to reduce crop load, ensured the vines were in good shape to continue ripening throughout the season. March rains were followed by fine conditions in April and May, with the resulting fruit reaching full ripeness and picked in optimal condition.
GRAPE VARIETY	Shiraz
MATURATION	12 months in new (21%) and older French oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.00g/L pH: 3.54
LAST TASTED	Penfolds Rewards of Patience, Sixth edition, 2008.
PEAK DRINKING	Now to 2020 - Penfolds Rewards of Patience, Sixth edition, 2008.
FOOD MATCHES	Beef, Lamb, Pasta

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

COLOUR

Deep red-purple.

NOSE

Deep-set blackberry, plum, mint, menthol aromas with some cedar notes.

PALATE

Very juicy, concentrated palate with intense blackberry, mint flavours and strong gravelly tannins. Finishes a touch sappy green at the finish. Best to drink while still relatively primary.