

Penfolds

Bin 128 Shiraz

2002

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	There was an ideal growing season leading up to the 2002 vintage, with average temperatures and rainfall in the winter and spring. Cool and dry conditions in January promoted slow ripening conditions, which continued despite warmer weather in February and March. Despite being a late vintage, the fruit produced was of very high quality.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	This wine was matured for twelve months in new (21%) and older French oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.30g/L pH: 3.59
LAST TASTED	2004-10-12
PEAK DRINKING	Now - 2012
FOOD MATCHES	Beef, Lamb, Pasta

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

COLOUR

Deep red, with a dark core.

NOSE

The nose is quite intense, with lifted berry, dark pepper and spice aromas. There are appealing black olive and coal tar notes and French oak overtones of cedar and clove.

PALATE

The palate is solid, tight and defined and is true to style. Flavours of blackcurrant fruits, subtle oak and fine tannins combine to create an impressive flavour and mouthfeel impression. Refreshing, mouthwatering acidity and a pronounced firm finish comp