Created 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 relatively elegant style of cool-climate Shiraz. From the 1980 vintage, French oak replaced American, highlighting the pepper, spice and floral characteristics that define this style. Since this time, enhanced attention to fruit flavour ripeness has structurally resulted in a more complete wine style.

COLOUR Bright plum red.

NOSE One would assume: Green peppercorn from the climate/vintage; clove from the French oak; stewed blackberry, quince and mulberry from the fruit, Coonawarra.

However, how to explain the bayleaf, lavender, graphite, boot polish ...? When we find out we’ll be sure to let you know! Nevertheless, certainly varietally and regionally ‘correct’.

PALATE Medium-bodied.

Lively, fresh and alert – over a nervy acidity/energy.

Rhubarb, Pink Lady apple fruits – supplemented by a distractional splash of the savoury, and a bonus swirl of spice!

A continuum of fine, granular tannins courts a balanced structure and a confident finish.

GRAPE VARIETY Shiraz.

MATURATION Matured for 12 months in new (25%), 1 year-old (40%) and 2 year-old (35%) French oak hogsheads.

WINE ANALYSIS Alc/Vol: 13.5%, Acidity: 6.6g/L, pH: 3.49.

LAST TASTED November 2012.


FOOD MATCH from Jock Zonfrillo, Executive Chef, Magill Estate Restaurant – located at the spiritual home of Penfolds, South Australia:

Wild quail, fermented thistle and fennel, black olive and braised yams.