**OVERVIEW**
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, greater attention to fruit flavour ripeness has structurally resulted in a more complete and complex wine style.

**GRAPE VARIETY**
Shiraz

**VINEYARD REGION**
Coonawarra

**WINE ANALYSIS**
Alc/Vol: 14.5%, Acidity: 6.2 g/L, pH: 3.60

**MATURATION**
13 months in 26% new French oak, 37% 1-y.o. French oak, 37% 2-y.o.

**VINTAGE CONDITIONS**
Winter rainfall and maximum monthly temperatures were close to the long term average. Adequate winter rains enabled full soil moisture at budburst. A lack of frost and intermittent rain helped get the season off to a good start. Dry and warm climatic conditions prevailed throughout the growing season. Summer temperatures were slightly above average, with little rain recorded. Veraison began in January, two weeks earlier than usual. Warm dry conditions continued throughout harvest with fruit picked in optimal condition with great flavour, tannin and acid retention.

**COLOUR**
Bright plum red

**NOSE**

**PALATE**

**PEAK DRINKING**
2014 – 2028

**LAST TASTED**
November 2013