

B I N 1 2 8 C O O N A W A R R A S H I R A Z

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“Claret-like weight and composure.”

“Reminiscent of 1960’s Bin 128’s – e.g. ’62, ’66.”

“One of the tasting highlights of the 2014 Penfolds Bin Releases – should age longer-term, slowly.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

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	Perfumed high notes propelled by glacéed cherry, red jelly crystal aromatics. Elderflower? Florals and cedar beckon attention. A spike of choco-mint reminds instantly of its regional source. Bircher-muesli mix – verging towards more primal/earthy chaff/hay/hay-shed.
PALATE	Freshness and vivacity – a by-product of this wine’s age and upbringing. Pomegranate/cumquat/beetroot – inducing acidity/grip. Camphor/menthol/spice/focussed/binding – courtesy of French oak (26% new). Chalky/angular/grippy tannins pave the way to a long and lingering aftertaste.
PEAK DRINKING	2014 – 2028
LAST TASTED	November 2013