

BIN 128

Coonawarra Shiraz 2016

OVERVIEW	With each vintage release the cool climate Bin 128 Coonawarra Shiraz provides an interesting counterpoint to the more opulent and richly concentrated warm climate Bin 28 Shiraz. Bin 128 is sourced from the unique terra rossa soils of Coonawarra, a region that exemplifies the perfume, transparency and seductive nature of cool climate red table wines. Coonawarra has remained the sole source of shiraz fruit for Bin 128 since the inaugural release of the 1962 vintage. In order to further enhance the regional qualities of Bin 128, the wine is matured in a mixture of new and seasoned French oak hogsheads, a method that was refined during the 1980's when the transition was made from American to French oak.
GRAPE VARIETY	Shiraz
VINEYARD REGION	Coonawarra
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.64
MATURATION	12 months new French oak (30% new)
VINTAGE CONDITIONS	Rainfall in Coonawarra was significantly below the long-term average for the entire growing season, while above average temperatures prevailed. Budburst, flowering, veraison and harvest were all earlier than is usually expected of this relatively cool region. December was especially warm with 9 days recorded over 35°C, accelerating vine growth with record times between budburst and veraison. Cool south-easterly breezes originating off the nearby Southern Ocean moderated temperatures from January onwards. February and March temperatures were mild, and the cold nights and warm days delivered an extended ripening period. Overall, tremendous colours, flavour and fine textured tannins.
COLOUR	Ferric red
NOSE	Licentious and 'loud' ... and why not?! An animated uplift of so many desirable shiraz fragrances from South Australia's Coonawarra region. Liberated Mediterranean spices – paprika, rosemary, pink peppercorn – merge into scents of earthy, gamey sautéed lentil, and then to those of steamed corned beef/silverside. In parallel, charmed by wafts of the exposed top pastry layer of freshly baked strudel – still moist and imbued with rhubarb, date and preserved fig. Cedar, cigar box French oak further confirming this marque's style thumbprint.
PALATE	Convincingly, silverside/corned beef flavours best reflect this region's matured 2016 shiraz fruit expression ... freshness insured with a cranberry and fresh date garnish. Dusty – undeniably terra rossa derived. Closer inspection reveals a brick dust textural mesh, reinforced by fine grained, chalky tannins. Focussed oak and bright acidity play an important supportive role. Subtle, layered. Lingers.
PEAK DRINKING	2019 – 2035
LAST TASTED	July 2018
