

BIN 128

COONAWARRA SHIRAZ 2017

With each vintage release the cool climate Bin 128 Coonawarra Shiraz provides an interesting counterpoint to the more opulent and richly concentrated warm climate Kalimna® Bin 28 Shiraz. Bin 128 comprises fruit 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 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: 6.3 g/L, pH: 3.66

MATURATION

12 months French oak hogsheads (25% new, 42% 1-y.o., 33% 2-y.o.)

VINTAGE CONDITIONS

Winter and spring rainfall was plentiful in Coonawarra. The growing season began with temperatures slightly below average. The gap between bud-burst and flowering was 87 days, which equated to 18 days more than the long-term average, a reflection of the cooler conditions. Higher minimum temperatures were experienced in the months of September, January, March and April. Late January was particularly warm, which was welcomed by the viticulturalists after a relatively mild start to the summer. Extreme weather events were few, with only 10 days above 35 degrees and a maximum of 39 degrees, recorded on the 8th February. Although veraison was delayed, the grapes ripened slowly but evenly with strong varietal character. Harvest in Coonawarra commenced in late March and was completed in early May. The red varieties showed excellent colours and concentrated flavours in this region.

PEAK DRINKING

2020 - 2032

LAST TASTED

June 2019

COLOUR

Garnet with crimson on rim

NOSE

An aromatic veil of black-truffled earthiness meshed with porcini mushroom over a dark chocolate base.

Beneath, spiced French oak evident (predominantly cinnamon) – not quite a nuttiness (but if it were to be, most akin to preserved walnut).

A transient lift of violet florals quickly superseded by the assertive ascent of a 'just-roasted beef outer-crustiness'! Coonawarra shiraz? But of course.

PALATE

A quilt of berried shiraz fruits and lingering tannins provide a structural palate platform.

A recollection of corned beef and aspic jelly flavours, with but a touch of menthol/fresh tobacco abetting small-berried fruits.

A Coonawarra line of acidity affords both vivacity and length of palate. French oak there to help!

Looks like, tastes like ... 128.

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NUMBERS CAN BE EXTRAORDINARY