

*Penfolds*

# Bin 138 Old Vine Red

1997

Old Vine red has quickly established itself as one of Australia's leading Rhone-style reds. It is one of three Penfolds wines sourced exclusively from Penfolds 'home' region - the Barossa Valley in South Australia. During the wine's short six-vintage history, the proportions of the three varieties - Shiraz, Grenache and Mourvedre - have differed substantially. The reason is two of the three varieties - Grenache and Mourvedre - vary dramatically in flavour and crop size from year to year. In order to maintain a consistent style, Penfolds winemakers base the final blend each year on the performance of the three varieties.



VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	A cool summer - and delayed ripening - was followed by warm weather in late March and April. Winter rainfall had been excellent and good rains continued into September and past bud-burst.
GRAPE VARIETY	Grenache, Mourvedre, Shiraz (Syrah)
MATURATION	15 months in used American and French oak.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.30g/L pH: 3.45
LAST TASTED	2000-07-27
PEAK DRINKING	2001 - 2006
FOOD MATCHES	Duck & Game, Lamb, Pasta

## Winemaker comments by Phillip John

**COLOUR**  
Deep crimson red.

**NOSE**

Restrained at first, but with time in the glass spicy notes are revealed in balance with a savoury lift, giving way to freshly crushed hazelnuts and some floral characters.

**PALATE**

A medium-bodied, elegant and balanced wine with an almost 'creamy', fresh, uplifting mouth feel. Soft, yet lively fruit flavours offer mid and back palate sweetness. Savoury (cold meats) and spice (musk) flavours linger with menthol on the finish. Lovely,