



Bin 138 Old Vine Red

The Barossa Valley was planted extensively with Shiraz, Mourvedre and Grenache by the early settlers. In the 1950s Penfolds started experimenting with blending Shiraz and the robust grape variety Mourvedre, launching Penfolds Bin 2 in 1960. It wasn't until 1995, in response to a growing international market for the highly perfumed wines of the Southern Rhone, that Penfolds introduced the 1992 vintage of the Old Vine Barossa Valley Shiraz Grenache Mourvedre.

The wine was elevated to the Bin range in 1998 as the 1998 Penfolds Bin 138. Sourced from old, low-yielding grapes from around the Barossa Valley, this is one of the few Penfolds wines that remain in component form during maturation and is blended just prior to bottling. The 2004 vintage is widely available under choice of screwcap or cork closure.



VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	September to December was mild, and low January temperatures provided ideal conditions for colour and flavour development. Despite a two week heat wave in February, milder weather returned and continued until vintage. The harvest was larger than average delivering parcels of high quality Shiraz, Grenache and Mourvedre.
GRAPE VARIETY	Grenache, Mourvedre, Shiraz (Syrah)
MATURATION	This wine was matured for 17 months in older French and American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.40g/L pH: 3.61
LAST TASTED	2005-11-29
PEAK DRINKING	Now - 2010
FOOD MATCHES	Beef, Duck & Game, Lamb

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Bright crimson with a purple core.

NOSE

Youthful fruits come immediately to the fore (albeit old-vine sourced), with perfumed Grenache and rose-petal floral aromas. A whirl of assorted spices further entwines with the style's trademark charcuterie and roasting-dish sauce complexity.

PALATE

A firm, solid offering with an impressive grip and pronounced, yet ripe tannins. A burst of berried Grenache flavours initially impact, followed by the black olive, liquorice and dark chocolate contribution of Shiraz and Mourvedre. The finish is sweet-fru