Bin 138 Barossa Valley Shiraz Mourvedre Grenache
2008

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.

In response to a growing international market for the highly perfumed wines of the Southern Rhone, Penfolds introduced the 1992 vintage of the Old Vine Barossa Valley Shiraz Grenache Mourvedre.

The wine was elevated to the Bin range with the 1998 Penfolds Bin 138. Sourced from old, low-yielding Barossa Valley vines, this is one of the few Penfolds wines that remains in component form during older, small-oak maturation and is blended just prior to bottling.

"One of the first 2008 Penfolds reds to be unleashed: Sumptuous / Seamless / Substantial... yet charmingly unpretentious! Hard to separate the blend into its contributory varietal components - an entrapment / entanglement of Barossa fruits / soil / sun."

Penfolds Chief Winemaker - Peter Gago.

VINEYARD REGION
Barossa Valley

VINTAGE CONDITIONS
After a dry winter, above average rainfall in October and especially November reduced the risk of frost in cooler regions and restored soil moisture levels. The warm season across November continue with above average monthly temperatures right through until January. December through March was incredibly dry, and a light dose of rain in January helped refresh the vines. In 2008, earlier picked, physiologically ripe red varieties out of the Barossa are widely acknowledged to be of excellent quality.

GRAPE VARIETY
42% Shiraz, 30% Mourvedre, 28% Grenache.

MATURATION
This wine was matured for 15 months in seasoned American oak hogsheads.

WINE ANALYSIS
Alc/Vol: 14.5%
Acidity: 6.40g/L
pH: 3.46

LAST TASTED
December 2009

PEAK DRINKING
Lively and ready now, with years of rewarding drinking ahead (to 2024).

FOOD MATCHES
A delight with braised lamb shanks, osso bucco or any rustic provincial meal.

Winemaker comments by
Peter Gago - Penfolds Chief Winemaker

COLOUR
Deep cherry red.

NOSE
An intense rush of heady aromatics - including star anise & nutmeg spices, florals, wild raspberry & liquorice. Closer inspection reveals charcuterie elements of cold meats, pan-juices / demi-glace.

A hint of varietal Grenache. Or is it Mourvedre?

PALATE
A vinous "Wall of Sound"! An immediate saturation of cranberry, blackberry & pomegranate fruits meld with red liquorice. A lush, dense mid-palate desiccated by fine, mouth-coating tannins. Signed of by excellent length and persistence.

Barossa by birthright, Penfolds by style.