



*Penfolds*<sup>®</sup>

## BIN 138 BAROSSA VALLEY GRENACHE SHIRAZ MOURVÈDRE

2010

The Barossa Valley was planted extensively with Shiraz, Mourvèdre and Grenache by the early settlers. In the 1950s Penfolds started experimenting with blending Shiraz and the robust grape variety Mourvèdre.

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 Mourvèdre.

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, oak maturation and is blended just prior to bottling.

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

*“The complete package—a perfumed and sensory Grenache/Shiraz/Mourvèdre delight... confirming that the Barossa is not just ‘big and bold!’”*

### COLOUR

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Deep crimson, purple rim.

### NOSE

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A varietal swirl inducing a rush of the fruits of a summer berry-pudding... blueberry, mulberry, cranberry, raspberry.

Underlying scents of soy, olive and quince, with a spray of sweetened paprika.

Upon sitting, wafts of wet dough—a suggestion of Danish pastry/gingerbread... courtesy of the Grenache.

Oak. Barely perceptible.

### PALATE

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Medium-bodied. Balanced.

At this stage, pre-release, flavours still elemental—Turkish Delight beetroot juice, cranberry...

Glossy tannins—upfront and middle (cocoa) powdery, yet finishing dusty... compliments of Mourvèdre.

Persistent, lingering. Solid. ... Shiraz claiming its stakeholding.

Vivacious/Vibrant/Vigourous.

### VINEYARD REGION

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Barossa Valley, South Australia.

### VINTAGE CONDITIONS

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Relatively healthy winter rains in the Barossa were followed by a dry and mild-to-warm spring, allaying any frost concerns. Summer rainfall came early with heavy rain in mid December, which was followed by dry, warm weather, alleviating any disease concerns. Just 3mm of rain fell in January and February. Hot conditions in late January caused some leaf loss and berry shrivel in earlier ripening varieties, while the conditions actually slowed down ripening for vines that had already gone through veraison. Mild conditions followed during picking, with yields well below average due to the dry season overall.

### GRAPE VARIETY

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50% Grenache, 27% Shiraz, 23% Mourvèdre.

### MATURATION

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Matured for 12 months in older American oak hogsheads.

### WINE ANALYSIS

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Alc/Vol: 14.5% Acidity: 6.2g/L pH: 3.58

### LAST TASTED

December 2011

### PEAK DRINKING

Now–2025

### FOOD MATCHES

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Fresh duck egg fettuccini with “Puttanesca” sauce—garlic, chilli, kalimata olives, salted capers, Iberian anchovies and semi-dried tomato sautéed in olive oil.