The Barossa Valley was planted extensively with Shiraz, Mourvèdre and Grenache by the early settlers. In the 1950s Penfolds started experimenting with table wine blends of 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.

**COLOUR** Bright garnet red.

**NOSE** Aromatic and fruit-driven – lifted rhubarb and red berried fruits – pomegranate and wild raspberry. Underlying Asian spices, nutmeg with hints of white pepper and licorice. Only three varieties? There’s much more aromatic traffic evident!

**PALATE** Medium-bodied. Sweet and generous flavours of raspberry/cranberry, complexed with elements of cold meats, white chocolate and vanilla. Excellent overall balance, finishing with ripe integrated juicy tannins. Very much fruit-driven with no obvious oak overtones. No varietal flavour chromatogram revealed – an effortless amalgam on offer.

**GRAPE VARIETY** 65% Shiraz, 20% Grenache, 15% Mataro.

**MATURATION** Matured for 12 months in older American oak hogsheads.

**WINE ANALYSIS** Alc/Vol: 14.5%, Acidity: 5.9g/L, pH: 3.65.

**LAST TASTED** November 2012.

**PEAK DRINKING** Now – 2020.

**FOOD MATCH** from Jock Zonfrillo, Executive Chef, Magill Estate Restaurant – located at the spiritual home of Penfolds, South Australia: Taro gnocchi with braised hare, roast peppers and saba.