OVERVIEW
Bin 138 draws its inspiration from the wines of the Southern Rhône, where Shiraz, Grenache and Mataro (Mourvèdre) are blended in varying proportions to create full bodied wines possessing rich and heady perfume. Each year fruit for Bin 138 is sourced from old Barossa Valley vines (some more than 100 years old) and then matured for 12 to 15 months in seasoned oak hogsheads to allow the different varietals to shine through. Bin 138 is typically full bodied and complex, defined by its distinctive plum, raspberry pastille and underlying spicy notes. The first vintage release of this varietal blend was the 1992, labelled ‘Old Vine Barossa Valley’ – it was then elevated to Bin status for the 1998 vintage.

GRAPE VARIETY
75% Shiraz, 15% Grenache, 10% Mataro

VINEYARD REGION
Barossa Valley

WINE ANALYSIS
Alc/Vol: 14.5%, Acidity: 6.1 g/L, pH: 3.60

MATURATION
12 months in seasoned French and American oak hogsheads

VINTAGE CONDITIONS
After a dry Barossa Valley winter reminiscent of 2006, vines were in water deficit at the beginning of spring. Early budburst was noticeable and windy conditions during flowering were, in part, responsible for variable fruit set and lower than average yields come vintage. Warm days were dispersed throughout October, November and in early January, contributing to an early start to the 2013 harvest and a relatively short, condensed vintage. The dry and warm conditions, coupled with lower than average yields saw fruit develop with strong, structural tannins, great intensity and depth of flavour.

COLOUR
Deep red, dense core

NOSE
A liberating carnivorous aromatic unfolding in 2013; cold meats, corned beef… marrow, lamb-bone. Demarcated contributions from Grenache (wild raspberry pastille), Mataro (glazed cherry) and Shiraz (liquorice, old-leather polish). Really? Moreover, with confidence, no oak to speak of...

PALATE
Full(er)-bodied, supporting a generous and flavoursome mid-palate. Subtle chocolate powder, malt and brambly notes coerce a mediumum of moderation from chunky, blocky Barossa tannins. Quince, rhubarb, pomegranate, white fig… in a natural way, well-manage the fruit-acid tightrope. Complete.

PEAK DRINKING
Now – 2026

LAST TASTED
November 2014

“A ‘bigger’ Bin 138. Richer… a reflection of the year, or perhaps Barossa old vines getting older!“

PETER GAGO
PENFOLDS CHIEF WINEMAKER