

BIN 138

BAROSSA VALLEY SHIRAZ GRENACHE MATARO 2017

Bin 138 draws its inspiration from the wines of 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 varieties to shine through. The first vintage release of this varietal blend was the 1992, labelled 'Old Vine Barossa Valley' – it was then elevated to Bin status with the 1998 vintage.

GRAPE VARIETY

68% Shiraz, 23% Grenache, 9% Mataro

VINEYARD REGION

Barossa Valley

WINE ANALYSIS

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

MATURATION

Seasoned French and American oak

VINTAGE CONDITIONS

In stark contrast to the previous year, winter and spring rainfall was well above the long-term average setting the vines up for a strong start to the growing season. Most of the spring rain fell during September, with long-standing records broken. Windy conditions in October helped dry out the vineyards, and ensured there were no significant frost events to concern viticulturalists. The temperatures over the growing season were generally cool, with only March being above the long-term average. It was the second hottest March recorded over a 30-year period. From late March the weather cooled significantly creating Indian summer conditions that extended ripening. Although berry and bunch weights were up on average, flavours were well developed thanks to the extra hang time.

PEAK DRINKING

Now - 2028

LAST TASTED

June 2019

COLOUR

Bright cranberry red

NOSE

Comfortably embedded in the savoury spectrum – scents detected of charcuterie cold meats, a balsamic reduction. And, alike all 2017 Penfolds reds, fresh fruits elude with air. At this stage aromas of pencil lead, dried muscatel and seared pink peppercorn crusted beef do not offer overt Barossa regional cues. Palate notes below hopefully more compliant! No oak to speak of ...

PALATE

Not noted aromatically on 19/6/19, but certainly immediately tasted – earthy Barossa elements abound, coupled with earlier detected savoury red meats. An agglomerate of assorted tannin shapes derived from the trio of shiraz, grenache and mataro set the textural stage – in parallel with a juicy/fruity succulence. A deconstructed Massaman Thai curry accompaniment – direct from the recipe book: cardamom, cinnamon, clove, star anise, cumin, bay leaf and nutmeg. All three varieties carry their weight, all three generously add to the mix. Bin 138.

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