



*Penfolds*<sup>®</sup>

## BIN 150 MARANANGA SHIRAZ

2009

There are three distinct offers of Penfolds red wines. Single-vineyard (e.g. Magill Estate Shiraz, Kalimna Block 42 Cabernet Sauvignon), Single-region (e.g. Bin 128 Coonawarra Shiraz, RWT Barossa Shiraz) and Multi-regional blends (e.g. Grange, St Henri).

The Bin 150 Marananga Shiraz delivers a fourth approach, with Penfolds showing its hand at sub-regional expression.

The hamlet of Marananga lies very close to the centre of the Barossa Valley floor—slightly to the north and west, where warm dry conditions and rich red soils provide the backbone to some of the region’s best known wines. The Penfolds Marananga Shiraz delivers a contemporary Shiraz alternative, framed by a mix of oaks; French and American, old and new, and conceived from the ancient soils of this special place, Marananga.

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

*“A commendable follow-on from the inaugural 2008 release—volume, depth, layered and textured—a substantial package.”*

### COLOUR

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Deep red, impenetrable core.

### NOSE

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An immediate contradiction... ‘old school’ Chesterfield vying for aromatic air-space with craftsman’s studio newer leathers.

Wafts of chinotto, coal dust/soot and peat overlaying tea-smoked/cured meats.

Roasted, nutty oak (almond) not to be overlooked.

### PALATE

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Full-bodied. Unashamedly Barossa.

Darker fruits—blackberry et al. incorporated into a panaforte/soaked Xmas pudding-mix. Flashes of fennel, star anise, coffee-bean and svelte precision-fitted oak.

Texturally, a sweet and generous mid-palate replete with prominent, firm mouthfilling tannins.

### VINEYARD REGION

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Marananga, Barossa Valley, South Australia.

### VINTAGE CONDITIONS

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Rainfall during the harvest period was well below average. There was virtually no significant rainfall during harvest with all rain events being two millimetres or less, except one event on the fourth of March (10.4mm). The heatwave in late January was followed by mild conditions with little rain recorded. Due to these mild growing conditions, Shiraz fruit development was excellent with good colour and intense flavours.

### GRAPE VARIETY

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Shiraz.

### MATURATION

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Matured for 14 months in 25% new French, 25% new American, 25% older French, 25% older American oak.

### WINE ANALYSIS

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Alc/Vol: 14.5% Acidity: 6.8g/L pH: 3.51

### LAST TASTED

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December 2011

### PEAK DRINKING

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2014–2028

### FOOD MATCHES

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Rare seared fillet of venison with juniper and red onion jam, crisp baked polenta and roasted garlic.