



BIN 150

MARANANGA • SHIRAZ

BAROSSA VALLEY

2010

“Arguably more complex than the inaugural 2008 release.”

“This 2010 Bin 150 offer affords an insightful probe mirroring Marananga’s higher notes, finer/lacier tannins, and Shiraz fruit purity.”

“For all to see, for all to taste ... for quite some time.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

There are three distinct styles of Penfolds red wines. Single-vineyard (Magill Estate Shiraz, Kalimna Block 42 Cabernet Sauvignon), single-region (Bin 128 Coonawarra Shiraz, RWT Barossa Shiraz) and multi-regional blends (Grange, Bin 707).

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.

Standing on its own two feet, this release of the Marananga Shiraz delivers a contemporary Shiraz alternative, framed by a mix of oaks; French and American, old and new, conceived from the ancient soils of this special place, Marananga.

COLOUR Black centre, purple at rim.

NOSE Granted, a regional Marananga juniper-berry marker evident, yet much more unravels ...

A waft of ristretto coffee – first-run – synergises with soy and a dark char, almost *tar and pitch*. Oak?

Scents of glazed Chinese roast duck (replete with plum sauce) temporarily conjure sensory cues quite distant from the hamlet of Marananga!

And yet further inspection, following aeration and a little time, reveals that what temptingly awaits in the glass can only be Shiraz, can only be Barossa.

PALATE Bright red fruits conspire to create an amalgam, a continuum of flavours basking texturally *avec sheen*, gloss.

These fruits do not travel solo – chinotto, licorice, bread and butter pudding flavours peddle in parallel, quietly courted by stylish oak(s).

In youth, an (almond/amaretto/pistachio) pan forte flavour/texture gives way to a berried pannacotta-flavoured aftertaste.

Tempting as it may be to partake early, it is not too difficult to sense how this wine’s tannin register and structure will ably convey its passage across time.

VINEYARD REGIONS Marananga, Barossa Valley.

VINTAGE CONDITIONS Representative of the region, vines on the Barossa Valley floor arguably benefited from the best conditions seen within this decade. After above-average winter rains filled dams to capacity and onset of an early but welcome spring, budburst brought this sub-region to life in August. Consistent and slower growth continued and overlaid flowering and fruit set. Not immune to the small November heatwave, some shatter and poor set was observed however Shiraz proved to be quite resilient. December temperatures were much cooler than November, offering vines ideal growing conditions leading to veraison in early January. Enduring warmth, minus the temperature spikes of recent vintages resulted in exceptional colour development, concentrated flavour development, accumulating tannins that reached maturity. Difficult to criticise grape quality upon receipt at the winery.

GRAPE VARIETY Shiraz.

MATURATION Matured for 15 months in new French oak (25%), 1 year-old French oak (25%), new American oak (25%) and 1 year-old American oak hogsheads (25%).

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 6.7g/L, pH: 3.60.

LAST TASTED November 2012.

PEAK DRINKING 2015 – 2040.

FOOD MATCH from Jock Zonfrillo, Executive Chef, Magill Estate Restaurant – located at the spiritual home of Penfolds, South Australia: Hot smoked snook over sheoak, chocolate lily tubers, lily capers and native thyme.