

B I N 1 5 0 M A R A N A N G A S H I R A Z

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“Needs air/swirl – imperative! Decanting obligatory!”
“Continues to showcase Marananga and its sub-regional spoils.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	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.
GRAPE VARIETY	Shiraz
VINEYARD REGION	Marananga in the Barossa Valley
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.2 g/L, pH: 3.60
MATURATION	12 months in 20% new French oak, 30% 1-y.o. French oak, 20% new American oak, 30% 1-y.o. American oak (all hogsheads)
VINTAGE CONDITIONS	With above-average winter rainfalls and cool conditions that followed during the spring period, South Australian regions generally experienced a later budburst and disease pressures impacted to varied degrees across the state. Meticulous vineyard management was critical. Spring soil moisture levels resulted in healthy shoot growth and early canopy development. Healthy vegetative growth continued during the cooler spring months and delayed veraison and berry development in the New Year. A few warm days at the end of January guaranteed the completion of veraison and commencement of the ripening season. Multiple rain events, often isolated, meant that attention to detail was required and selective harvesting of pristine fruit. Low baumes at harvest coincided with flavour development.
COLOUR	Deep crimson red
NOSE	No need to tease out descriptors – they unabashedly leap from the glass! First the fruits: – blueberry, ripe quince/pear, mulberry. Then the derivatives: – liquorice, black pudding, wheat germ/malt. Courtied by the unexpected: – polished leather, cinnamon bun, clove. Followed by the curious: – sweet buttered pop-corn/hot corn/corn-on-a-stick.
PALATE	Medium to full-bodied. Svelte, avec poise and polish... structurally induced via fruit/region. Enticing flavours of satsuma plum, juniper infused yoghurt – rhubarb ice-cream. Also observed: milk chocolate/cocoa/malt... compliments of an assortment of Quercus oaks? Coating, powdery tannins. Integrated.
PEAK DRINKING	Now – 2025
LAST TASTED	November 2013