

BIN 150
MARANANGA
SHIRAZ

2012



“The impact of incorporating puncheons into the maturation mix is paying dividends...and naturally helping Bin 150 to find its very own stylistic niche.”

“Sets itself apart from a perception held by some of many Barossa Shiraz’s – this marque is comfortably focussed, sophisticated, measured.”

“A Bin still unknown to many... acquire before the word gets out.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	Bin 150 Marananga Shiraz is a sub-regional expression that is unmistakably Penfolds in character. Conceived from the ancient soils of Marananga, which 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 delivers a contemporary Shiraz alternative, framed by a mix of oaks; French and American, old and new – crafted in accordance with the traditional Penfolds method.	The mild daytime temperatures and cool evenings across most of the ripening period allowed impressive flavour development, without inflated baumés.
GRAPE VARIETY	Shiraz	COLOUR Mauve hue still at core. Bright
VINEYARD REGION	Marananga, Barossa Valley	NOSE Marananga blue fruits immediately ascend. As do florals (violet). Another sub-regional marker - a glossy aromatic halo hovers above...a sheen of linseed/meal. Nougat, nutty (pecan) notes merge with oak – cloaked in a spicy/pastry crust garb. All now aromatically confirmed – Barossa; Marananga.
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.0 g/L, pH: 3.67	PALATE Bright. At once, succulent/juicy/mouth-watering/salivating...yet stylishly defined with a complex, layered structure, length. Initially terrine/corned beef/carpaccio/... paté aspic/gelatine notes prevail, yet with air and time in glass darker characters arise – mocha, black jelly. Fine yet gripping tannins and minimal oak interference underpin the Bin 150 textural checklist.
MATURATION	14 months in 25% new French oak, 25% new American oak, 25% 1-y.o. French oak, 25% 1-y.o. American oak	PEAK DRINKING 2015 – 2035
VINTAGE CONDITIONS	The Marananga region typically experiences higher temperatures than the rest of the Barossa Valley. This increase in temperature advances phenology, with harvest often occurring almost two weeks earlier. Overall, a vintage of slightly cooler temperatures with only one significant heat event over the New Year period. Prior to budburst, winter rainfall was lower than the long-term average for most parts of the Barossa Valley. Variable conditions continued through the period from October to December, merging into a mild summer, with a few short periods of heat.	LAST TASTED June 2014

