



## BIN 150 MARANANGA SHIRAZ

2013

*“Shouts out Western Barossa. This Shiraz, spawn out of the new Millennium, has quickly established its own following – it’s not a mini St Henri or junior RWT. It is Bin 150 Shiraz, from Marananga.”*

*“Maturation in 500-litre puncheons is starting to make its desired stylistic Bin 150 point-of-difference...”*

**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.

**GRAPE VARIETY** 100% Shiraz

**VINEYARD REGION** Marananga, Barossa Valley

**WINE ANALYSIS** Alc/Vol: 14.4%, Acidity: 6.5 g/L, pH: 3.64

**MATURATION** 12 months in American oak (14% new, 36% 1-y.o.) and French oak (20% new, 30% 1-y.o.)

**VINTAGE CONDITIONS** Winter rainfall in the Barossa Valley occurred as infrequent, light showers which resulted in low soil moisture and vines were in water deficit at the beginning of spring. Early budburst was noticeable and windy conditions during flowering were, in part, responsible for variable fruit set and lower than average yields come vintage. Frost risks had to be managed by our viticulture team and growers. Warm days were dispersed throughout October, November and in early January, contributing to an early start to the 2013 harvest and a relatively short, condensed vintage. Any January heat spikes were short lived and immediately followed by a mild reprieve. Dry and warm conditions, coupled with lower than average yields resulted in Shiraz showing strong, structural tannins, wines of great intensity and encouraging flavour.

**COLOUR** Bright, deep crimson red

**NOSE** Fresh and perfumed, vibrant and lifted. Inviting. French oak cedar and clove noted, however, sandalwood, mahogany and burnt fig imply derivatives from fruit, rather than *Quercus*. Freshly ground coffee, clove and juniper redress a regional Barossa association.

**PALATE** Bright, tense, energetic. So many epicurean-linked complexities – star anise/orange zest roast duckling, balsamic glazed beetroot, olive tapenade, black pudding. But it’s Shiraz! Fresh acidity and savoury tannins facilitate both grip and a tight and defined structure. The disciplined use of varied oaks (new/old/French/American) assist.

**PEAK DRINKING** 2016 – 2035

**LAST TASTED** July 2015