

BIN 150

Marananga Shiraz 2018

Bin 150 Marananga Shiraz is a sub-regional expression that is unmistakably Penfolds in character. Conceived from the ancient soils of Marananga, which lie very close to the centre of the Barossa Valley floor – slightly to the North West, where warm dry conditions and rich red soil provide the backbone to some of the region's best-known wines. Each release delivers a contemporary shiraz alternative, framed by a mix of oaks; French and American, old and new – crafted in the 'Penfolds way'.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Marananga, Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.69

MATURATION

12 months in American oak (25% new, 25% 1-y.o.) and French oak (25% new, 25% 1-y.o.) hogsheads and puncheons

VINTAGE CONDITIONS

Dry conditions prevailed during vine dormancy and the start of the growing season, with Marananga experiencing autumn rainfall well below average, a trend that continued into the early part of winter. A quarter of the long-term average rainfall was achieved in June. The second half of winter was wetter, with vines entering the growing season with good soil moisture profiles. Temperatures were below average during winter, however it warmed substantially through spring boosting vine growth and rushing the vines through flowering. Summer was dry, with no recorded major rain events. This carried into January with a heat spike around veraison causing vines to stall, pushing the start of harvest out by a week or so. The warm weather carried into autumn, setting up an Indian summer with favourable conditions for ripening grapes, and this coupled with dry conditions set up a high-quality vintage.

COLOUR

Deep, dark red

NOSE

An instant formic lift, elevating a mix of African/Middle Eastern spices – cumin and dried fennel flirting with aromas akin to soaked dill-pickle juice.

Less Marananga blueberry and juniper notes detected than normal, yet so many other shiraz variants leap forward to entice ... Intermittent wafts of just-cooked pound cake and a cumquat/apricot-preserve strudel – i.e. innocent fruits in tandem with other 'niceties'!

Oak? A forensic audit may uncover some carefully hidden nutty and ginger notes derived from this source.

PALATE

A boysenberry/mulberry slurry, almost a coulis, with a smidgeon of cola/creamy soda flavours.

Prominent tannins augment and propel an impression of a svelte film of raspberry seeds/pips, to heighten textural appeal.

Supportive oak adds weight – contributing structurally yet hesitating to add to the flavour-pool.

An ironstone/ferrous (haemoglobin) impression noted on back-palate.

PEAK DRINKING

2023 – 2035

LAST TASTED

March 2020