

# BIN 169

## Coonawarra Cabernet Sauvignon 2018

Created to reflect a contemporary winemaking approach, emphasising both regionality and maturation of cabernet sauvignon in fine grained French oak. A style that is immediately Penfolds, whilst simultaneously illustrative of its ongoing search for diversity and style separation. A classic reflection of the region and a testament of Penfolds longstanding commitment to the vineyards of Coonawarra.

### GRAPE VARIETY

Cabernet Sauvignon

### VINEYARD REGION

Coonawarra

### WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 7.1 g/L, pH: 3.56

### MATURATION

18 months in French oak hogsheads (50% new)

### VINTAGE CONDITIONS

Coonawarra enjoyed near long-term average winter rainfall, and slightly below average spring rainfall. Following a frost event on November 4th temperatures were generally warmer, +3.6°C above average thanks to a combination of high minimum and maximum temperatures. Coonawarra experienced 13 days greater than 35°C during the months of January, February and March, with the longest spell spanning 3 days (17th – 19th January). The hottest day recorded was 42°C on January 19th. From December to mid-April conditions were very dry, delivering only 50mm, which is half the normal rainfall. Subsequently, there was no disease pressure. Mild conditions prevailed over the harvest, allowing grapes to ripen with optimal flavour and fine tannins. An excellent vintage for Coonawarra cabernet sauvignon.

### COLOUR

Bright plum red

### NOSE

Fragrant, lively. Soars!

Alluring – an innocent sniff certainly draws you immediately back to the glass, soon to tempt that hurried first ingestion.

An array of glacéed fruits – red-infused jube and pastille notes.

Aromas remind of flambé crêpe Suzette with the faintest hint of (Grand Marnier) orange.

A suggestion of oak – linked to scents of dry tea leaf (Earl Grey)?

But an infant!

### PALATE

Shouts Coonawarra! An immediate proclamation at first sip.

Red fruits swamp the palate – raspberry, cranberry, redcurrant, rhubarb ... and a little cassis.

No mid-palate deficit – this cabernet's mouth-watering acidity and succulence fill all gaps.

Grainy, highly defined / high-resolution tannins – right across the palate, in tandem with supportive oak.

A balanced density and volume. Expansive.

### PEAK DRINKING

2023 - 2040

### LAST TASTED

March 2020