

Penfolds

Bin 2 Shiraz / Mourvedre

2001

Penfolds Bin 2, from its first vintage in 1960, was the result of experimental work by Penfolds winemakers to create a medium-bodied, soft-finishing 'Australian Burgundy' style, based on Shiraz. Mourvedre grapes were added to soften the Shiraz's intense varietal characters. Bin 2 reflects Penfolds' multi-region, multi-vineyard blending policy, which enables winemakers to reduce the impact of vintage variation and produce consistent wines every vintage.



VINEYARD REGION

VINTAGE CONDITIONS The source regions for this wine experienced good winter rain, setting the season off well for spring vine development. Exceptional heat in January extended through the late summer months until rain brought relief in most regions in mid-March. Penfolds' access to well managed vineyards across the country enabled a careful selection of premium quality blending components for the final wine.

GRAPE VARIETY Mourvedre, Shiraz (Syrah)

MATURATION This wine was matured in older oak.

WINE ANALYSIS
Alc/Vol: 13.5%
Acidity: 6.60g/L
pH: 3.55

LAST TASTED 2002-11-18

PEAK DRINKING Now - 2006

FOOD MATCHES Pasta, Pizza, Veal

COLOUR

NOSE

PALATE

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

Bright plum.

A noticeable Mourvedre contribution to this release offers spice and floral (violet) aromas. There is also an earthiness and meatiness set against wild raspberry fruits, in keeping with the Bin 2 style.

Rich and full. There is a lovely smooth mouthfeel and texture, with softened, non-oak derived tannins. Ripe fruits induce a generous mid-palate richness. Ready now, and providing excellent drinking!