Bin 2 Shiraz / Mourvedre 2002

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.

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|                 | Regular winter rainfalls ensured ideal soil moisture levels and healthy vine growth. Spring and summer temperatures were amongst the lowest on record, which reduced yield potential, as well as slowing overall crop ripening to a crawl. A warm, dry autumn eventuated, which, combined with careful vineyard management, enabled the grapes to reach ideal ripeness. | Mourvedre, Shiraz (Syrah) | This wine was matured for twelve months in two and three year old American Oak. | Alc/Vol: 14.5%  
Acidity: 6.10g/L  
PH: 3.50 | 2003-11-18 | Now - 2007 | Beef, Lamb, Veal |

Last tasted 2003-11-18

Winemaker comments by
Peter Gago - Penfolds Chief Winemaker

COLOUR
Bright ruby.

NOSE
Initial aromas of spice, violets and red berry fruit leading to darker, more earthy tones.

PALATE
Full and round with good berry fruit supported by soft spice, hints of liquorice and violets. There is good mouthfeel and body to the mid-palate and a long lustrous finish.