

Penfolds

Bin 2 Shiraz / Mourvedre

2003

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 diffuse the shiraz's intense varietal characters. Bin 2 reflects Penfolds multi-region, multi-vineyard blending approach, which enables winemakers to reduce the impact of vintage variation and produce high quality wines, regardless of vintage.



VINEYARD REGION	
VINTAGE CONDITIONS	The 2003 growing season in southern Australia was generally regarded as warm, starting with a dry winter and a warm, clear spring. This was followed by some episodes of heat through the summer, whilst cooler weather towards the end of the season relieved the vines in the run up to vintage.
GRAPE VARIETY	Mourvedre, Shiraz (Syrah)
MATURATION	This wine was matured for eight months in a combination of five and six-year-old French and American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 5.90g/L pH: 3.69
LAST TASTED	2004-08-18
PEAK DRINKING	Now - 2008
FOOD MATCHES	Beef, Lamb, Veal

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Deep crimson.

Aromas of satsuma plum and dark cherry are set against a spicy nutmeg and savoury backdrop. Although youthful, the wine already shows the characteristic Bin 2 earthiness.

A medium bodied wine, with softened, fine tannins courting dark cherry and raspberry fruits, and well integrated oak in the background. Spice flavours, and a hint of liquorice add further complexity. Layered, balanced, and complete, 2003 represents a step

COLOUR

NOSE

PALATE