Bin 2 Shiraz Mourvedre
2005

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
Premium wine regions of South Australia with significant proportions from McLaren Vale, Padthaway and the Barossa Valley.

VINTAGE CONDITIONS
The 2005 vintage was of consistent good quality across all regions. Favourable seasonal conditions - particularly mild temperatures, with few sustained hot periods, and moderate and generally well timed rainfall - resulted in good quality and steady ripening of fruit, with full varietal characters being developed.

GRAPE VARIETY
Shiraz, Mourvedre

MATURATION
Parcels of this wine were matured for 10 months in a combination of seasoned French and American oak.

WINE ANALYSES
Alc/Vol: 13.5%
Acidity: 6.1g/L
pH: 3.57

LAST TASTED
20-Apr-2007

PEAK DRINKING
Now to 2011

FOOD MATCHES
Ideal with beef, duck & game and lamb dishes.

Winemaker comments by Peter Gago - PENFOLDS Chief Winemaker

COLOUR
Deep crimson with purple hues.

NOSE
The nose is rich, ripe and very concentrated with aromas of plums, olives, figs, rhubarb and dark, steamed fruit pudding.

PALATE
This is a tightly structured wine with excellent length of flavour and a fresh, lingering acidity. Darker fruit flavours and notes of olive, liquorice and fennel sit alongside background, nutty flavours of well-used, older oak. The finish shows some firm, gritty-type tannins.