

BIN 2
SHIRAZ
MATARO
 2015



“Quite the journey – 55 years of courtship – shiraz (syrah) & mataro (mourvèdre).”
“A time-proven duet – still Old-World-ish; still matured in old, small oak; still Bin 2!”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	Bin 2 was first released in 1960, yet was temporarily discontinued in Australia in the 1970s at the height of the white wine boom. The original Bin 2 was an ‘Australian Burgundy’ style (despite its Rhône varieties) – typically a soft, medium-bodied wine based on shiraz. The Bin 2 blend of shiraz and mataro is still relatively uncommon in Australian table wines. Also known as monastrell or mourvèdre, mataro was introduced to Australia in the 1830s. Often used in fortified wine production, this grape is widely planted in the Barossa Valley. It is valued by winemakers for its blending attributes, adding complexity and palate grip. Interest in Bin 2 has grown as the popularity of traditional Rhône varieties and blends continues to flourish.	COLOUR	Deep red
GRAPE VARIETY	82% Shiraz, 18% Mataro	NOSE	No sooner poured and a lively, unmistakable ‘Bin 2’ nose immediately projected. Inviting. Alongside red wine familial are scents of fresh mettwurst and venison carpaccio. Also detected: lightly seared or tartare(d) beef. Indian spices and also mustard seed arise. Possibly a skerrick of rosemary, pepper?
VINEYARD REGION	Upper Adelaide, Wrattenbully, Barossa Valley, Padthaway, McLaren Vale, Langhorne Creek	PALATE	Medium-bodied. Succulent, juicy, fresh. Oak in hiding? Above an alluring savoury base are disparate flavours of quince tart and sticky date pudding. Very drinkable. An almost European disposition – relaxed, inviting. Beckons food, implores replenishment!
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.62	PEAK DRINKING	Now - 2023
MATURATION	12 months in seasoned French (83%) & American oak (17%)	LAST TASTED	August 2017
VINTAGE CONDITIONS	Autumn and winter rainfall were above the long-term average. Rain stopped abruptly in early August with only light showers observed throughout spring. Low top soil moisture halted canopy growth early in the season giving vines an open canopy. A significant rainfall event in early January was a defining moment, giving the vines a much needed boost during veraison. February brought weekend heat spikes, pushing mean maximum temperatures well above the average resulting in early ripening and harvest.		