

**BIN 2**  
**SHIRAZ MATARO**  
 2016



*“Not just another shiraz derivative. A time-proven Penfolds ‘Dry-Red’ style harking back well to the sixties (not the 1860’s!).”*

*“Little doubting this wine’s penchant for food ... and restaurant tables! Or, a table at home with family and friends.”*

**Peter Gago**  
**Penfolds Chief Winemaker**

<b>OVERVIEW</b>	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.	<b>COLOUR</b> Bright crimson	<b>NOSE</b> Savoury, rather than fruity ... albeit raspberry, pomegranate and satsuma plum aromatics do make their presence felt! At this youthful stage, meaty pan scrapings laced with cardamom and a myriad of other spices suggest a blend sourced from more than one site, more than one variety. A hint of dusty oak ... but only a hint!
<b>GRAPE VARIETY</b>	85% Shiraz, 15% Mataro	<b>PALATE</b>	Meshed and well-integrated shiraz and mataro fruits, brimming with flavours of cured meats - notably venison, pistachio terrine.
<b>VINEYARD REGION</b>	Wrattonbully, Langhorne Creek, McLaren Vale, Padthaway, Barossa Valley		Tannins and acidity draw out finish – these rounded tannins couple effortlessly with remnants of reluctant grainy oak.
<b>WINE ANALYSIS</b>	Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.64		This feathery tail flares out on the finish – no doubt aided and abetted by a crunchy and assertive mataro 15% blend shareholding.
<b>MATURATION</b>	12 months in seasoned American (52%) and French (48%) oak	<b>PEAK DRINKING</b>	Now - 2024
<b>VINTAGE CONDITIONS</b>	Autumn and winter were dry and cool across South Australia. Record-low rainfall prevailed through September to March. The start of the growing season was slightly delayed in the Barossa Valley and other warmer regions. Warm conditions prevailed in the early part of the summer allowing vines to develop healthy canopies and good bunch set. Some late rain in January and early February was a welcome relief. Temperatures in spring and early summer were above the long-term average, resulting in an early harvest for shiraz. Cooler conditions followed from mid-February which suited the later ripening mataro. Grapes across all the main growing regions were able to ripen evenly and develop desirable flavours.	<b>LAST TASTED</b>	May 2018

