



Penfolds[®]

BIN 23 ADELAIDE HILLS PINOT NOIR

2011

Bin 23's name is derived from the Pinot Noir maturation Cellar 23 at Magill Estate. Bin 23 Adelaide Hills Pinot Noir is a bold, and dynamic addition to the Bin collection—reflecting an evolving style, regional definition and the complexities of the many and varied clones of Pinot Noir.

The relationship between Penfolds and the cool climate, high altitude Adelaide Hills wine region continues to grow from strength-to-strength with this Bin 23 Pinot Noir, following in the footsteps of the success and development of the Penfolds Cellar Reserve Adelaide Hills Pinot Noir.

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

“An impressive result from arguably the most challenging Adelaide Hills harvest in many, many years...”

“A tiny make in 2011—following a very strict vineyard and barrel cull.”

“Ready now. This Pinot Noir’s 13.5% alc v/v certification welcomed!”

COLOUR

Medium-red.

NOSE

Instantly varietal, instantly Pinot Noir—dark cherry, kirsch.

Sour sob/dandelion/tomato-leaf/grilled capsicum herbal notes combine with Asian spices to evocatively entice.

Sappy; some oak detected.

PALATE

Medium weight.

A generous amalgam of sour cherry, beetroot and rhubarb. Secondary flavours mirroring a terrine of old-fashioned vegetables—parsnip, turnip, pumpkin, layered with sliced cold-beef, cold-ham. Silky, softened tannins, supportive oak.

VINEYARD REGION

Adelaide Hills.

VINTAGE CONDITIONS

The 2011 vintage was characterised by plentiful rains during spring taking dam capacities near to 100% full. However, lower than average temperatures and abundant rainfall during the growing season, veraison and harvest produced a vintage that challenged both winemakers and viticulturists alike. In a difficult year, harvested Adelaide Hills Pinot displays true region character.

GRAPE VARIETY

Pinot Noir.

MATURATION

Matured for 9 months in new (55%) and seasoned French oak barriques.

WINEMAKER COMMENTS

Fruit for this wine was hand-picked; 18% whole-bunch inclusion; wild ferment; free-run only—no pressings; 9 months on gross lees, without SO₂; not fined.

WINE ANALYSIS

Alc/Vol: 13.5% Acidity: 5.8g/L pH: 3.62

LAST TASTED

December 2011

PEAK DRINKING

Now–2014

FOOD MATCHES

Confit duck legs with wild rice, cherry and hazelnuts pilaf, braised raddichio and Madeira glaze.