



## BIN 23

PINOT NOIR

ADELAIDE HILLS

2012

*“A wine/style perhaps optimally enjoyed in youth, capturing the innocent charms of Adelaide Hills Pinot Noir fruits and the spoils of Penfolds winemaking, élevage.”*

PETER GAGO  
PENFOLDS CHIEF WINEMAKER

**B**in 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.

**COLOUR** Bright, crimson red.

**NOSE** Expressive, perfumed.

Overtly varietal – in youth, wafts of raspberry and strawberry fruit pastille rush to fill the aromatic spectrum.

This vintage propels more florals (violet) than charcuterie ... although cold lamb and savoury elements are still perceivable.

No oak to speak of ...

**PALATE** The initial impression is soft and full at front of palate, generous middle.

The influence of (subtle) oak initially acts as a conveyance for incarcerated flavours – wild raspberry, kirsch and cherry flavours reluctantly released.

Tannins captured/encased by the wine’s youthful opulence, undoubtedly contributing to the wine’s persistence – some time after swallowing.

Mouthfeel and texture befit that of this variety and source.

**VINEYARD REGION** Adelaide Hills.

**VINTAGE CONDITIONS** A vintage of cooler temperatures and balanced vines, 2012 will be remembered as one of the better years within the Adelaide Hills. Prior to budburst, winter rainfall was close to the long-term average for most parts of the region, resulting in ideal soil moisture profiles. Variable conditions continued through the period from October to December, merging to a mild summer, with a few short periods of heat. The mild daytime temperatures and cool evenings across most of the ripening period, allowed for impressive flavour development, without inflated baumes. Balanced canopies to match fruit load, provided even, yet not too speedy ripening, translating to optimal quality fruit selection.

**GRAPE VARIETY** Pinot Noir.

**MATURATION** Matured for nine months in new (16%), 1 year-old (22%) and seasoned French oak barriques.

**WINE ANALYSIS** Alc/Vol: 14.0%, Acidity: 6.2g/L, pH: 3.71.

**LAST TASTED** December 2012.

**PEAK DRINKING** Now – 2016.

**FOOD MATCH** from Jock Zonfrillo, Executive Chef, Magill Estate Restaurant – located at the spiritual home of Penfolds, South Australia: Raw swordfish, native lemongrass, ryeberrries, ice plant and born oil.