

B I N 23

Adelaide Hills Pinot Noir 2017

OVERVIEW	<p>Bin 23's name is derived from the place the wine matures, 'Cellar 23' at Magill Estate. Bin 23 Adelaide Hills Pinot Noir is a bold, and dynamic inclusion to the Penfolds red wine stable – reflecting an evolving style, regional definition and the complexities of the many and varied pinot noir clones. 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.</p> <ul style="list-style-type: none">- Hand-picked, 15% whole-bunch inclusion- Cold soaked for four days- Matures on gross lees
GRAPE VARIETY	Pinot Noir
VINEYARD REGION	Adelaide Hills
WINE ANALYSIS	Alc/Vol: 13.5%, Acidity: 5.8 g/L, pH: 3.6
MATURATION	Nine months in French oak barriques (30% new)
VINTAGE CONDITIONS	<p>Above-average winter and spring rainfall offered the vines in the Adelaide Hills healthy soil moisture profiles for the growing season. The annual rainfall was the highest recorded since 1992. Cool days and cooler nights slowed vine growth in early spring with temperatures warming in October. The lower than average temperatures and abundant rainfall during the growing season and veraison produced a vintage that challenged both winemakers and viticulturists alike. The late flowering and veraison delayed the pinot noir harvest by several weeks. Weather conditions during ripening were generally dry with prevailing conditions favouring fully ripened grapes with well-developed colours and flavours.</p>
COLOUR	Stella cherry-skin core with an Amalia rose hue
NOSE	<p>Wafts of truffle and raspberry. Wild thyme blossoms and warm spices – cinnamon, nutmeg and sweet paprika. A nuttiness and dried leaf earthiness, no doubt from stalk inclusion, with subtle whiffs of truffle and porcini.</p>
PALATE	<p>A continuum of flavour and structural connect ... but if to deconstruct:</p> <ul style="list-style-type: none">• <i>Fruit</i> - cranberry, wild strawberry, raspberry and sour cherry.• <i>Animal/game</i> - saucisson, jamón and venison.• <i>Herb and spice</i> - dried thyme, marjoram with pink peppercorn, nutmeg and cinnamon.• <i>Acidity</i> - crunchy quartz, river pebbles and slate.• <i>Tannin</i> - succulent and appetising.• <i>Oak</i> - creamy oak with touch of cedar and char.
PEAK DRINKING	Now – 2021
LAST TASTED	July 2018
