

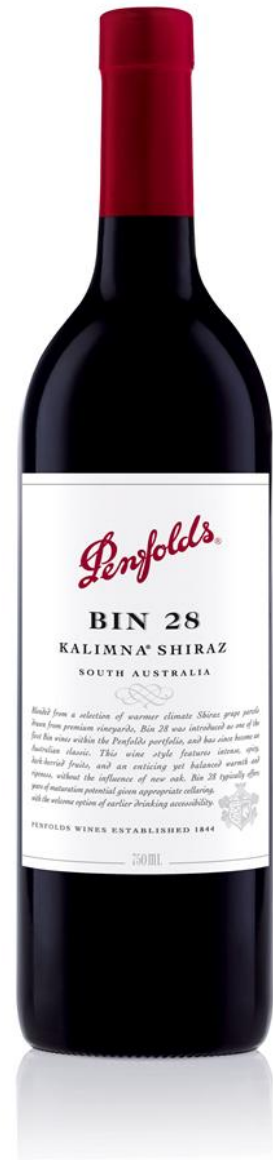


Bin 28 Kalimna Shiraz

1994

The century-old Penfolds' Kalimna Vineyard, in the Barossa Valley, is considered to be one of the best red wine vineyards in Australia.

The 1994 Bin 28 was made from premium Shiraz grapes grown predominantly in the Barossa Valley, including the low yielding Kalimna Vineyard, with the balance selected from other South Australian wine districts to produce a rich, robust Australian Shiraz style.



VINEYARD REGION	South Australia
VINTAGE CONDITIONS	The spring and summer preceding the 1994 vintage were cool and dry in most parts of Australia, a very welcome change from the difficult, wet 1992 spring that had created so many problems the previous year. The result, however, was a very late vintage which had vineyard managers in the cooler areas doubting whether the grapes could possibly ripen fully. Luckily, a long mild autumn allowed full ripeness to be achieved in most areas. Sporadic frosts caused minor damage in some inland regions, but the season was generally trouble-free and marked by unusually low loss from disease.
GRAPE VARIETY	Shiraz
MATURATION	Matured in American oak barrels for 12 months.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.60g/L pH: 3.60
LAST TASTED	Penfolds Rewards of Patience, Sixth edition, 2008.
PEAK DRINKING	Now to 2015 - Penfolds Rewards of Patience, Sixth edition, 2008.
FOOD MATCHES	Beef, Cheese

COLOUR

NOSE

PALATE

Winemaker comments by Penfolds Rewards of Patience, Sixth edition, 2008.

Deep red.

Well-developed cedar, blackberry, mint aromas.

Fresh, fleshy wine with well-concentrated sweet redcurrant, blackberry, mint flavours and fine, loose-knit dry chalky tannins. Finishes long and sweet. Still has decent fruit sweetness and power with some background leathery, rustic notes. It could improve but something of an each-way bet.