Penfolds Bin 28 is a showcase for warm-climate Australian Shiraz - ripe, robust and generously flavoured. First made in 1962, Bin 28 is named after the famous Barossa Valley Kalimna vineyard purchased by Penfolds in 1945 and from which the wine was originally sourced. Today, Bin 28 is a multi-region, multi-vineyard blend, with the Barossa Valley always well represented.

### VINEYARD REGION

The Barossa Valley had a dry winter and conditions for ripening were then disrupted by a hot spell then rain. Despite these challenging conditions, excellent shiraz was produced that show the district's hallmark sweetness and ripe tannin structure. In McLaren Vale reliable vineyards produced solid, rich shiraz with genuine regional character from low yielding fruit and early harvesting vineyards.

### GRAPE VARIETY

Shiraz (Syrah)

### MATURATION

12 months in used American oak.

### WINE ANALYSIS

<table>
<thead>
<tr>
<th>Wine Analyses</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alc/Vol:</td>
<td>13.5%</td>
</tr>
<tr>
<td>Acidity:</td>
<td>6.50g/L</td>
</tr>
<tr>
<td>pH:</td>
<td>3.50</td>
</tr>
</tbody>
</table>

### LAST TASTED

2002-10-18

### PEAK DRINKING

Now - 2013

### FOOD MATCHES

Beef, Duck & Game, Lamb

### Winemaker comments by

Peter Gago - Penfolds Chief Winemaker

Deep red, with remnants of purple.

Recognisable McLaren Vale/Barossa Valley mulberry/liquored fruits arise, hovering above a base of Mediterranean smoked meats and a background of oak.

Medium-bodied, with an immediate appeal - balance, fruit richness and subtle oak. Spicy, berried stone fruits unhindered by hard or aggressive tannins or elevated alcohol. Drink whilst waiting for the 98's or 01's to evolve. Well-tuned oak/tannin/extract