



Kalimna Bin 28 Shiraz

2007

Penfolds Bin 28 is a showcase for warm-climate Australian Shiraz - ripe, robust and generously flavoured. First made in 1959, 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, providing a substantial proportion of the fruit for this vintage.

"The 2007 Bin 28 is concordant to its stylistic blueprint - it's both ready to drink... or cellar."

Penfolds Chief Winemaker - Peter Gago.



VINEYARD REGION	South Australia - with significant parcels from Langhorne Creek, Upper Adelaide, Barossa, McLaren Vale and Limestone Coast.
VINTAGE CONDITIONS	The 2007 vintage was difficult with low winter temperatures threatening severe frosts, followed by unusually high summer temperatures which placed pressure on water resources and fruit exposure. The resultant fruit ripened relatively quickly and was selectively & successfully harvested earlier, parcel by parcel, pursuing full flavours, structure and balance.
GRAPE VARIETY	Shiraz
MATURATION	This wine was matured for 12 months in seasoned American oak hogsheads, with 16% matured in large old oak-vat formats.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.5g/L pH: 3.56
LAST TASTED	October 2009
PEAK DRINKING	Now to 2022.
FOOD MATCHES	Rare rib-eye steak.

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR
Dark plum red.

NOSE

Assertive chocolate and spice, shrouded in a freshly mixed fruitcake mixture (Irish Christmas cake.) From out of an aromatic mist, scents of olive tapenade, creamy mustard seed and almond may be detected. New Oak? Not likely.

PALATE

Evenly weighted across the palate - facilitated by mouth-coating tannins. A mix of cooked beetroot and liqueur chocolate are intertwined with dark-berried fruits. Maturation in older oak has sensitively assimilated all flavour & structural elements, sans intrusion.