



Kalimna Bin 28 Shiraz

2008

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 50th Commercial Release that may rival the 1998 Bin 28."

"Just like Bin 28s of yore - not for the faint-hearted... fighting above its weight division!"

"This vintage will provide both immediate allure and long-term satisfaction."

Penfolds Chief Winemaker - Peter Gago.



VINEYARD REGION	South Australia - with major parcels from Barossa Valley, Langhorne Creek & McLaren Vale.
VINTAGE CONDITIONS	A welcome wet winter and a moderate, dry spring encouraged steady early season growth, setting up for a text-book harvest. Cool and dry conditions during the start of summer were described as perfect, conducive to excellent flavour, colour and phenolic development. A record 15 day heatwave, starting on the 3rd March created a major interruption, inducing a vintage of two distinct halves - a statement pertaining to the profound differences in quality of fruit picked before and after the heat spell. Weighted-average vintage charts may not do justice to the South Australian harvest in 2008. Penfolds reds will.
GRAPE VARIETY	Shiraz
MATURATION	12 months in seasoned American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.5g/L pH: 3.55
LAST TASTED	December 2010.
PEAK DRINKING	2011 - 2030+.
FOOD MATCHES	Black Angus beef fillet, baby carrot, mustard, house sprouted legumes and baby herbs (Penfolds Magill Estate Restaurant, Spring Menu 2010).

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

A menacing and impenetrable black core.

Classic Bin 28 fruits and maturation complexities. Satsuma conserve and a (very) faint cigar box background (oak or fruit ?).

Aromas of a basking Sunday Roast and / or simmering Beef Bourgne, shadowed by tumeric and dark Calamatta olive.

Full-bodied. Assertive, but neither bullying with alcohol nor oak. Dense, great texture & layered - all bases covered. Blueberry Barossa fruits exposed - a la RWT! Christmas Cake mix or trifle? Perhaps the suggestion of brandy / custard favours the latter?

The density, texture and depth of this wine is testament to the strength of the vintage.