



BIN 28

KALIMNA® • SHIRAZ

SOUTH AUSTRALIA

2010

“A Bin 28 worth the wait! A great Bin Shiraz ambassadorial offer to proclaim the spoils of the 2010 vintage. All elements resonate in 2010.”

“The complete Bin 28 package ... this wine would do any Bin 28 vintage back to 1959 proud.”

“Shouts: “Bin 28’s back!” Not that it ever went away, just in case anyone was wondering. Certainly a Bin 28 to buy, to cellar, to drink!”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

Penfolds Bin 28 offers a showcase of 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. It provides a substantial proportion of the fruit for this vintage.

COLOUR Deep, black-cherry red.

NOSE In a word, Shiraz. Style? Unhesitatingly, warm(er)-climate. Generous, distinctive. An initial lift of coffee grind, mocha/malt and spice sequentially volatilise, consorting to form an initial aromatic wave. Then, ascending elements of dark chocolate, black licorice, European dark-berry fruit salad ... with an emphasis on the *dark/black!* No new oak? Not part of the Bin 28 mindset. Yet so much more lies beneath ...

PALATE Full-bodied and multi-dimensional. An assortment of flavours, including blackcurrant, dates, beef and stout pie, dried fig ... Expansive – length, depth and weight ... reverberating with amplitude and attitude! Mid-palate fruit sweetness, aligned with solid/firm tannins, culminating in a long, lingering finish.

VINEYARD REGIONS Barossa Valley, McLaren Vale, Langhorne Creek, Wrattenbully, Robe.

VINTAGE CONDITIONS A consistent theme across South Australia was the healthy and above-average winter rainfall. This not only fuelled strong canopy framework but resulted in welcomed soil water reserves, safeguarding vines across the months that followed. Unswerving from the trend of the 2000s was an earlier budburst, flowering and harvest across Barossa Valley, McLaren Vale and the south east. Whilst not without challenges from September hail and strong spring winds, Shiraz experienced relatively even set. A November hot spell and replenishing rain pushed the vines ahead in maturity. December temperatures were cooler than November, offering vines ideal growing conditions through to veraison in early January. Mild and dry ripening conditions were complimented by cool nights, with healthy vines yielding fruit that exhibited optimum flavour, and colour development, varietal typicity and vibrancy.

GRAPE VARIETY Shiraz.

MATURATION Matured for 12 months in seasoned American oak hogsheads.

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 6.9g/L, pH: 3.63.

LAST TASTED November 2012.

PEAK DRINKING 2014 – 2035.

FOOD MATCH from Jock Zonfrillo, Executive Chef, Magill Estate Restaurant – located at the spiritual home of Penfolds, South Australia: Pot roasted hare, slippery jacks, peppered potato and warrigal greens.