



KALIMNA® BIN 28 SHIRAZ

2013

“Another impressive wine from this vintage – these 2013 wines have positively surprised from barrel to bottle, evolving and building beyond initial expectations.”

“Will give the 2010 Bin 28 a run for its money”... compliments of that pugnacious Barossa/McLaren Vale fruit-sourcing double-barrel!”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	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.
GRAPE VARIETY	100% Shiraz
VINEYARD REGION	Barossa Valley, McLaren Vale, Padthaway, Langhorne Creek
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.62
MATURATION	12 months in seasoned American oak hogsheads
VINTAGE CONDITIONS	After a dry South Australian winter reminiscent of 2006, vines were in water deficit at the beginning of spring and therefore became accustomed to dry conditions quite early. Early budburst was noticeable across many regions and windy conditions during flowering were, in some regions, responsible for variable fruit set and lower than average yields come vintage. Dry spring conditions explained canopy growth and low yields, becoming typical of the 2013 growing season. Warm days were dispersed throughout October, November and in early January, contributing to an early start to the 2013 harvest and a short, condensed vintage. Dry and warm conditions, coupled with lower than average yields resulted in Shiraz showing strong, structural tannins, wines of great intensity and encouraging flavour.
COLOUR	Deep dense red
NOSE	Classic, dark. A black aromatic theme – graphite, flint, char, black jelly bean... A sensitive yet apparent veil of oak – ever so shy, compliant. Scents from the baker – Christmas pudding, replete with brandy and Cointreau-soaked currants; And from the chef – roasted meats, jus, pan-scrapings.
PALATE	Full and expansive. An immersion of flavour saturation and a textural continuum across the palate. Mouth-coating sweet tannins and balanced acidity...never confronted by any threat of new oak. Black olive and chocolate notes resonate with an abundance of fruits – plum, prune, blackberries, wild blueberries... Persistent length and flavour, finishing firm and assertive.
PEAK DRINKING	2017 – 2032
LAST TASTED	July 2015