

KALIMNA® BIN 28

Shiraz 2016

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	Shiraz
VINEYARD REGION	Barossa Valley, McLaren Vale, Padthaway, Upper Adelaide, Wrattenbully
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.8 g/L, pH: 3.64
MATURATION	12 months in seasoned American oak hogshead
VINTAGE CONDITIONS	All the major growing regions in South Australia experienced ideal conditions leading into the harvest of 2016. Overall, the season started off cool and dry, with low rainfall. Spring and early summer warmed up considerably resulting in an average growing season with little rainfall. A warm, dry spring was ideal for flowering and fruit-set. Warm conditions prevailed in the early part of the summer allowing vines to grow well with good bunch set. Milder conditions in January allowed for optimal flavour development, with late rain refreshing the vines. Despite the challenges of a relatively dry season, ripening was even with smaller than average berries. Harvest commenced quickly with shiraz showing great colour and complex flavours.
COLOUR	Vibrant, dense plum red, red edges
NOSE	A black Kalamata olive tapenade as a first impression, beneath an overlay of camphor and tobacco. How to say this politely? Boot polish, bitumen, cola, granite ... darkened style/variatal <i>base</i> notes. Yet blackberry conserve and sour cherry fill the (fruity) <i>treble</i> register. Scents of cut straw/steel cut oats fill any aromatic <i>chord</i> gaps.
PALATE	Full-bodied. Substantial. Framboise des bois (raspberry) with pips/vinegar – <i>coulis</i> or <i>apothecary</i> ? Meat? Closest association noted – raw/rare venison. Not to deny the welcomed presence of chocolate torte and mocha flavours. A “cloaked” continuum of tannins that linger and reverberate with the discipline of a vinous pendulum. Finishes intact with a flourish of dusty graphite (input of oak?) and balanced acidity.
PEAK DRINKING	2022 – 2034
LAST TASTED	July 2018