

KALIMNA® BIN 28

Shiraz 2018

Kalimna® 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, Kalimna® 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, Wrattenbully, Fleurieu, Robe, Mt Lofty Ranges, Adelaide Hills, Langhorne Creek

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.62

MATURATION

12 months in seasoned American oak hogsheads

VINTAGE CONDITIONS

South Australia's viticultural regions experienced relatively dry conditions, and near long-term winter/spring temperatures during vine dormancy and at the beginning of the growing season. After a racing start, a short spell of cooler weather in early November slowed down grapevine development. Warm and sunny weather prevailed throughout most of spring, providing optimal conditions for flowering and fruit-set. Summer was warm, Barossa Valley experienced 22 days of temperature greater than 35°C while McLaren Vale experienced 17 days of temperature greater than 35°C – with a maximum of 42.1°C on January 18th. Padthaway, Robe and Wrattenbully also had a warm, dry growing season by regional standards. Late flowering and the delayed onset of veraison throughout the south-east slowed harvest by a few weeks. The warm and dry weather carried into autumn, setting up an Indian summer with favourable conditions for ripening grapes.

COLOUR

Deep dark cherry-red

NOSE

Initially, plummy fruits meshed with sweet spices (predominantly cinnamon), almond.

And then a pause to imbibe the aromatic atmospherics of a patisserie:

Crème anglaise, cannoli with vanilla custard ... and classic bourbon vanilla at that!

A croquembouche's (profiterole) hazelnut brittle.

Grated chocolate – both white and dark.

Fresh, awakening.

PALATE

Medium-bodied.

Raspberry/chocolate flavours with a sprinkling of spice and cola.

Symptoms: Fleshy, and an almost glycerolic texture; bulbous/expansive palate profile.

Diagnosis: Tannins – integrated/embedded – supportive, not standing apart.

Oak – no obtrusive flavours to speak of ... yet all the benefits of a calm maturation in seasoned hogsheads.

Acidity – in tune with the wine's weight and structure.

Cure: Rest in bottle for a year or two. Needs time.

PEAK DRINKING

2022 – 2038

LAST TASTED

March 2020