Bin 389 Cabernet Shiraz
2007

Created by the legendary Max Schubert - creator of Penfolds
Grange - Bin 389 is often referred to as 'Poor Man's Grange' or
'Baby Grange', in part because components of the wine are
matured in the same barrels that held the previous vintage of
Grange.

First made in 1960, this was the wine that helped to build Penfolds
solid reputation with red wine drinkers. Combining the structure
of Cabernet with the richness of Shiraz, Bin 389 also exemplifies
Penfolds skill in balancing fruit and oak.

"Tight, focussed, compact."

"Needs time to unfold - tightly wrapped on release."

Penfolds Chief Winemaker - Peter Gago.

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**VINEYARD REGION**
South Australia - with significant parcels from
Coonawarra, McLaren Vale, Langhorne Creek,
Padthaway and Barossa.

**VINTAGE CONDITIONS**
The 2007 vintage was difficult with low winter
temperatures threatening severe frosts, followed
by unusually high summer temperatures which
placed pressure on water resources and fruit
exposure. The resultant fruit ripened relatively
quickly and was selectively & successfully
harvested earlier, parcel by parcel, pursuing full
flavours, structure and balance.

**GRAPE VARIETY**
Cabernet Sauvignon (54%), Shiraz (46%).

**MATURATION**
This wine was matured for 12 months in 39% new
American oak hogsheads, with the balance in
seasoned American oak.

**WINE ANALYSIS**
Alc/Vol: 14.5%
Acidity: 6.6g/L.
pH: 3.49

**LAST TASTED**
October 2009

**PEAK DRINKING**
2011 to 2022.

**FOOD MATCHES**
Rare roasted rack of lamb with garlic, rosemary
and sea salt.

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Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

Deep, dark red, with an impenetrable core.

Brooding, yet compliantly permitting noticeable
oak to propel dark fruits from the glass, unveiling
wafts of stewed Christmas pudding (a mix of
dates / sultana / fig) beneath. High notes of anise,
licorice and an element of scented talc tussle with
more grounded and complex savoury & cold meat
aromas. Gasping for air!

Youthful, bright dark fruits hover over a base of
stewed rhubarb & quince paste. Integrated oak
serves to tighten the palate rather than impart any
flavour, although upon sitting, coffee-ground and
barrel ferment nuances arise & linger...

Ripe tannins and an impressive mid-palate
convey Bin 389 credentials.