



# Bin 389 Cabernet Shiraz

## 2008

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.

*"Snugly nestled somewhere between the poise of '96 and the power of '98 Bin 389, when these Cabernet Shiraz blends were at this age in the last millennium !"*

*"As always, the star performer in the Penfolds Bin line-up, consistently hitting the value & quality sweet-spot of Penfolds reds. Worth queuing up for..."*

*Penfolds Chief Winemaker - Peter Gago.*



VINEYARD REGION	South Australia - with parcels from Barossa Valley, Coonawarra, Langhorne Creek and McLaren Vale.
VINTAGE CONDITIONS	A welcome wet winter and a moderate, dry spring encouraged steady early season growth, setting up for a text-book harvest. Cool and dry conditions during the start of summer were described as perfect, conducive to excellent flavour, colour and phenolic development. A record 15 day heatwave, starting on the 3rd March created a major interruption, inducing a vintage of two distinct halves - a statement pertaining to the profound differences in quality of fruit picked before and after the heat spell. Weighted-average vintage charts may not do justice to the South Australian harvest in 2008. Penfolds reds will.
GRAPE VARIETY	Cabernet Sauvignon (52%), Shiraz (48%).
MATURATION	This wine was matured for 13 months in 34% new American oak hogsheads, with the balance in seasoned American oak.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.6g/L pH: 3.48
LAST TASTED	December 2010
PEAK DRINKING	Drink from 2013 - 2036.
FOOD MATCHES	Mayura Wagyu, sweet corn, house sprouted legumes and crisp sprout leaves (Penfolds Magill Estate Restaurant, Spring Menu 2010).

COLOUR

NOSE

PALATE

### Winemaker comments by Peter Gago - Penfolds Chief Winemaker

**COLOUR** A dense, dark, dark purple core.

**NOSE** An instant allure, an inviting & tempting aromatic advance. A veritable baker's / winemaker's kitchen: Firstly, scents of freshly baked & dressed Black Forest Cake, replete with dark chocolate and assorted berries, cherries. Then, aromas of Bread & Butter Pudding / Nut Loaf, adorned with dates, sultanas and walnuts.

**PALATE** Brazenly hovering above - wafts of fresh pipe tobacco coupled with higher notes of beeswax-polished leather.

Lush, expansive & succulent.

Balanced, lingering - colluded via conspiring tannins lurking behind masses of blackcurrant & mulberry fruits and a mix of liquorice and mocha. Oak is completely absorbed, yet barrel-ferment complexities still stake their claim.

Firm, Formidable, Feisty.

... a bottled & binned Bin 389 impatiently awaiting its release.