BIN 389

**Shiraz**

2009

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.

The 2009 release of Bin 389 is the 50th consecutive release.

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

“Through thick and thin, across all vintages, Bin 389 always delivers—benefitting from over half a century of practice!”

“Certainly a solid Bin 389—Cabernet and Shiraz indistinguishable in their contribution. What do they say... we wouldn’t have it any other way!”

**COLOUR**

Vermilion (red), dense to rim.

**NOSE**

A Penfolds nose with all the trimmings—formic/ferric, barrel-ferment complexities, soy and demi-glace pan scrapings.

Scents of black licorice competing with corned-beef brisket and peppercorn gravy, mushroom duxelle aromatics.

Contented oak backstage; notwithstanding, an important supporting role.

**PALATE**

Lively. Intense, generous and vibrant fruits—with volume!

Stewed quince, rhubarb and loquat laced with cocoa, cedar oak.

Mouth-coating, ripe tannins augment an even and sweet palate continuum... textured and complete.

Structurally, everything in place, in tune.

**VINEYARD REGIONS**

Padthaway, Barossa Valley, McLaren Vale, Coonawarra, Wrattonbully and Robe.

**VINTAGE CONDITIONS**

Adequate winter rains across most parts of South Australia gave good soil moisture levels for budburst, which was followed by a dry and warm spring. Climatic conditions favoured flowering and set with mild and calm weather, however there was some shatter in Shiraz across parts of the state. Minimal frost and disease pressures allowed for excellent vine canopy development. November and December conditions were mild to average, providing good conditions for even ripening. Harvest also continued over a long period optimising colour, flavour and tannin development. The long and late South East harvest was particularly conducive to excellent flavour development in Cabernet. 2009 proved to be a slightly later vintage compared to the previous years. Some healthy early to mid December Summer rainfall, followed by conditions drying up very quickly and continuing until the end of February. Early heat accompanied veraison but even ripening followed for those vines that had been through veraison and had adequate canopy. Temperatures cooled off towards March.

**GRAPE VARIETY**

51% Cabernet Sauvignon and 49% Shiraz.

**MATURATION**

Matured for 12 months in American oak hogsheads (21% new).

**WINE ANALYSIS**

Alc/Vol: 14.5%  
Acidity: 6.6g/L  
pH: 3.61

**LAST TASTED**

November 2011

**PEAK DRINKING**

2014–2028

**FOOD MATCHES**

Braised wagyu beef cheek with du puy lentils, speck, baby spinach and crushed kipfler potatoes roasted in duck fat and Murray River salt.