



## BIN 389 CABERNET SHIRAZ

2012

*“A classy Bin 389 reflection of a relatively more elegant and refined South Australian 2012 vintage.”*

*“A year in which the American oak has minimal if any overt effect... could be French!”*

*“Divergent South-East and Barossa/McLaren Vale fruit sourcing; Two varieties, Cabernet and Shiraz; Yes, Bin 389!”*

**PETER GAGO**  
PENFOLDS CHIEF WINEMAKER

<b>OVERVIEW</b>	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, by the legendary Max Schubert, this was the wine that helped to forge Penfolds solid reputation with red wine drinkers. Combining the structure of Cabernet Sauvignon with the richness of Shiraz, Bin 389 also exemplifies the judicious balance of fruit and oak.
<b>GRAPE VARIETY</b>	54% Cabernet Sauvignon, 46% Shiraz
<b>VINEYARD REGION</b>	Wrattonbully, Barossa Valley, McLaren Vale, Langhorne Creek, Robe
<b>WINE ANALYSIS</b>	Alc/Vol: 14.5%, Acidity: 6.9 g/l, pH: 3.57
<b>MATURATION</b>	12 months in American oak hogsheads (40% new and 60% 1-y.o.)
<b>VINTAGE CONDITIONS</b>	Most areas of South Australia, including Wrattenbully and the Barossa Valley, were impacted by lower than average rainfall across the winter period. This resulted in ideal stress through spring flowering. Variable conditions across all regions through October to December, merged to a mild summer with a few short periods of heat. The mild daytime temperatures and cool evenings across most of the ripening period allowed impressive flavour development without inflated baumés. Balanced canopies and fruit load provided even ripening throughout veraison. Warm dry conditions continued throughout harvest allowing fruit to be picked in optimal condition. Smaller berry and bunch sizes were noticeable in most regions. This, coupled with favourable weather conditions, induced great results for traditional quality markers – colour, tannin profile, fruit concentration and flavour depth.
<b>COLOUR</b>	Deep and dense earthy red
<b>NOSE</b>	An exotic and unctuous mix of dates, prunes, and other Middle-Eastern dried fruits. Spices abound – musk, mustard powder, curry vanillin, Moroccan spices; dried herb. Cabernet and Shiraz varietal fruits tussle for attention ... as they should. But which are which?!
<b>PALATE</b>	Focussed/tight/fresh...perhaps most impacted by the blend’s Cabernet fruits and vibrant acidity? Confiture, marzipan, liquorice and aniseed flavours couple with those of roasted white meats - enhanced by barrel fermentation, sensitive oak accompaniment. Slatey tannins (not blocky) are splashed unobtrusively, yet propel length and character. Complete.
<b>PEAK DRINKING</b>	2015 – 2040
<b>LAST TASTED</b>	June 2014