



BIN 8

CABERNET SHIRAZ

SOUTH AUSTRALIA

2011

“A contemporary fresh/bright expression of Australian Cabernet Shiraz, approachable earlier.”
“This is not a baby 389, nor does it pretend to be ... it’s yet another duet from two proven varieties that meld and synergise effortlessly.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

Bin 8 has been crafted in the traditional Penfolds style. Ripe, balanced fruit flavours are supported by softly integrated oak resulting in a silky, smooth red wine.

It was introduced in response to an interest in Cabernet Shiraz blends – a classic Australian wine style that caught the attention of the international wine media.

Although Penfolds Bin numbers were originally named after the original binning location after bottling, Bin 8 was given its number because it uses older oak previously used for Bin 128, Bin 28 and Bin 389 – with ‘8’ obviously providing the common thread.

COLOUR Bright red.

NOSE Youthful. Fruit-pastille, blue fruits, wine gum aromatics. Stylistically genteel ... an altogether different style. Fruit-derived scents of violet, lavender and talc apparent. Oak present, yet well-hidden.

PALATE Medium-bodied. Balanced, youthful, bright. Cranberry, boysenberry and mulberry fruits laced with star anise and cardamom. Defined, granular and cohesive tannins; integrated and supportive oak.

VINEYARD REGIONS McLaren Vale, Barossa Valley, Upper Adelaide.

VINTAGE CONDITIONS With above-average winter rainfalls and cool conditions that followed during the spring period, South Australian regions generally experienced a later budburst and disease pressures impacted to varied degrees across the state. Meticulous vineyard management was critical. Walking the vineyards in spring, soil moisture levels resulted in healthy shoot growth and early canopy development. Healthy vegetative growth continued during the cooler spring months and delayed veraison and berry development in the new year. A few warm days at the end of January guaranteed the completion of veraison and commencement of the ripening season. Multiple rain events, often isolated, meant that attention to sub-regional detail was required with selective harvesting of pristine fruit. Low baumes at harvest coincided with flavour development. With a focus on warmer regions, McLaren Vale and Barossa Valley fruit sourcing prevailed.

GRAPE VARIETY 62% Cabernet, 38% Shiraz.

MATURATION Matured for 12 months in American oak (15% new).

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 6.4g/L, pH: 3.62.

LAST TASTED November 2012.

PEAK DRINKING 2013 – 2017.

FOOD MATCH from Jock Zonfrillo, Executive Chef, Magill Estate Restaurant – located at the spiritual home of Penfolds, South Australia: Caramelised lamb, pickled tongue and smoked green chilli.