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 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.

**GRAPE VARIETY**

57% Cabernet Sauvignon 43% Shiraz

**VINEYARD REGION**

Barossa Valley, Wrattonbully, McLaren Vale, Padthaway and Langhorne Creek

**WINE ANALYSIS**

Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.58

**MATURATION**

12 months in French and American oak, 13% new oak (French)

**VINTAGE CONDITIONS**

Winter rainfall was lower than the long-term average for most parts of South Australia. Variable conditions continued through the period from October to December, merging 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 for impressive flavour development, without inflated baumes. Balanced canopies matched fruit load, providing even yet not too speedy ripening. Warm dry conditions continued throughout harvest with fruit picked in optimal condition. Smaller berry and bunch sizes were noticeable in most regions and this, coupled with favourable weather conditions, saw great results for some quality markers – colour, tannin profile, fruit concentration and flavour depth.

**COLOUR**

Deep youthful red

**NOSE**

An instantly recognisable Cabernet Shiraz aromatic propulsion... with Cabernet notes more prominent than Shiraz at this stage. i.e. black olive, graphite and red-berried fruits. Not quite that simple, however, with anchovy, crackling and meat salt (Shiraz ?) complexities lurking in the background. Oh, and a modicum of musk to add further intrigue.

**PALATE**

Vibrant, with excellent grip – via a defined and focussed (linear) structure. Ripe, varietal Cabernet apparent – neither herbal nor leafy. Rhubarb, red-fruits and red jelly-crystal notes... verging toward a good, old-fashioned summer trifle treat. Palate bound by integrated oak and compliant tannins.

**PEAK DRINKING**

2014 – 2020

**LAST TASTED**

November 2013