



## BIN 8 CABERNET SHIRAZ

2013

*“A deliberate attempt to create a contemporary, accessible Cabernet/Shiraz blend – drinkable quite some time prior to the elder statesman, Bin 389 Cabernet Shiraz.”*

*“No new oak, no need.”*

PETER GAGO  
PENFOLDS CHIEF WINEMAKER

<b>OVERVIEW</b>	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 bin 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.
<b>GRAPE VARIETY</b>	60% Cabernet Sauvignon, 40% Shiraz
<b>VINEYARD REGION</b>	McLaren Vale, Padthaway, Langhorne Creek, Barossa Valley, Adelaide Hills
<b>WINE ANALYSIS</b>	Alc/Vol: 14.5%, Acidity: 6.3 g/L, pH: 3.54
<b>MATURATION</b>	12 months in seasoned French and American oak
<b>VINTAGE CONDITIONS</b>	After a dry South Australian winter reminiscent of 2006, vines were in water deficit at the beginning of spring. Early budburst was noticeable across many regions and windy conditions during flowering were, in part, responsible for variable fruit set and lower than average yields come vintage. Warm days were dispersed throughout October, November and in early January, contributing to an early start to the 2013 harvest and a short, condensed vintage. The dry and warm conditions, coupled with lower than average yields saw both Shiraz and Cabernet develop with strong, structural tannins, great intensity and encouraging flavour.
<b>COLOUR</b>	Crimson
<b>NOSE</b>	A graphite and blackcurrant assertion immediately confirms Cabernet’s role in the blend. A lift of tomato-leaf and sour-cherry couples with other red fruits to further entice. Background cedary oak just discernible.
<b>PALATE</b>	Medium-bodied. A summer-pudding swirl of fruits laced with red-currant conserve, praline. Varietal I.D. confirmed via green Sicilian olive, plummy fruits and spice. Fine tannins, well-concealed oak.
<b>PEAK DRINKING</b>	Now – 2018
<b>LAST TASTED</b>	January 2015