Bin 8 has been crafted in the traditional Penfolds style. Ripe, balanced fruit flavours are supported by softly integrated oak resulting in an impressive, smooth red wine. It was introduced in response to a heightened interest in shiraz and cabernet 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.

The 2016 South Australian vintage was consistently mild and dry. Winter rainfall and temperatures were significantly lower than the long-term average with Padthaway recording one of the driest years in over seven years. From spring through to late summer, record low rainfall was documented with only late January and February providing some slight relief. A warm start to spring continued into early summer which sped up the grapevine growth after a sluggish start. After a quick start to harvest, a dip in temperature in late summer prolonged the ripening of the later varieties and provided strong development of varietal flavours.

COLOUR  Crimson core and vibrant purple highlights at the rim

NOSE  Cabernet hallmarks are more prominent than what the composition would suggest ... white pepper, blackberry leaf and punnets of fresh raspberries ascend. Well seasoned carpaccio, brine and sea salt purity...? Red fruits and liquorice, from the Shiraz or the Cabernet? Source unknown! A quintessential Australian blend, yet still “modern” in identity.

PALATE  Shiraz foundations emerge with generosity and vinous energy. A steely, graphite core and rhubarb succulence imprint. A defined and focussed structure emerges ... a trait that is often mentioned across previous vintages of Bin 8 ... it is at home here! At first the tannin structure is grainy, and becomes powder-like in texture upon sitting in the glass.... Hungarian paprika, pomegranate and berry coulis abound. French and American oak each offer support ... contributing to the spice spectrum, binding the palate and ensuring compliant tannins.

PEAK DRINKING  2020 - 2030

LAST TASTED  August 2017