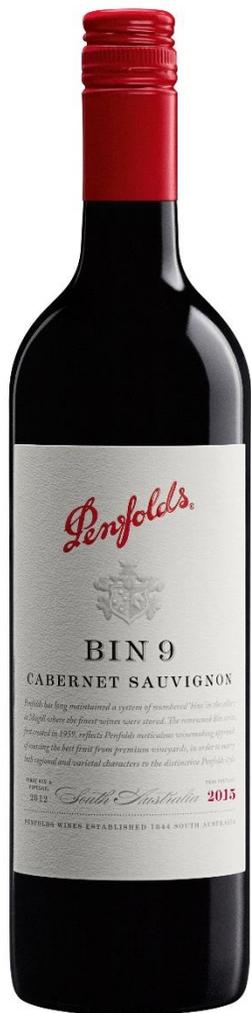


BIN 9
CABERNET SAUVIGNON
 2015



“Farewell. Sadly, the final Bin 9 release... its much-valued Cabernet fruit understandably coveted by its Penfolds siblings. They won! Celebrate the 2015.”

“In the finite world of Penfolds Cabernet, Max’s & Bin 407 will thankfully benefit- aspirational from the tier below and relegation from that above...”

“One for the collection. The last.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW Adherent to Penfolds multi-regional philosophy, Bin 9 is sourced from vineyards across South Australia with a significant portion sourced from McLaren Vale. Grapes were carefully selected on merit to suit this contemporary expression of Cabernet Sauvignon. Bin 9 can be enjoyed in the full flush of youth or cellared for the medium-term. A hallmark of the Bin wines is their ability to gain something extra with the passage of time. Further bottle maturation of this Bin 9 Cabernet Sauvignon will yield layers of complexity that are for now hiding behind brooding youthful fruit.

GRAPE VARIETY Cabernet Sauvignon

VINEYARD REGION Wrattenbully, Coonawarra, McLaren Vale

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 6.9 g/L, pH: 3.62

MATURATION 12 months in French oak (90% seasoned, 10% new)

VINTAGE CONDITIONS Autumn and winter rainfall were above the long-term average. Rain stopped abruptly in early August with only light showers observed throughout spring. Low top soil moisture halted canopy growth early in the season giving vines an open canopy. A significant rainfall event in early January was a defining moment, giving the vines a much needed boost during veraison. February brought weekend heat spikes, pushing mean maximum temperatures well above the average resulting in early ripening and harvest.

COLOUR Brick red

NOSE Scents of fresh green tobacco and tomato pulp/leaf immediately confirm variety. And then, simply and appropriately, fig – just ripe, just sliced, just right! Subtle oak with a touch of cedar... later confirmed as all French!

PALATE Linear/defined. Medium-bodied. Generous (cooked) mushroom/terrine & pan scrapings, tempered by cold green tea acidity. Grainy tannins, supportive oak and balanced acidity complete the package.

PEAK DRINKING Now - 2022

LAST TASTED February 2017