Penfolds

Bin 169 Coonawarra Cabernet Sauvignon 2009

Bin 169 was created to reflect Penfolds contemporary winemaking approach emphasising both regionality and maturation of Cabernet Sauvignon in fine grained French oak.

The Penfolds Bin 169 is a style that is immediately Penfolds, whilst simultaneously illustrative of its ongoing search for diversity and style separation. An honest reflection of the region and a testament of Penfolds' longstanding commitment to the vineyards of Coonawarra.

"Bin 169 is a contemporary Penfolds reflection and showcase of Cabernet and of Coonawarra. This wine symbolically guards Bin 707 in the same reverent way that RWT shields Grange."

Penfolds Chief Winemaker - Peter Gago.

Coonawarra, South Australia - two prized Penfolds Blocks VINEYARD REGION Winter rains were below average and spring was VINTAGE CONDITIONS very dry, followed by healthy rainfall in December. January and February were incredibly dry with only 2.2mm precipitation. COLOUR Summer temperatures were mild and slightly above-average for most of the growing season. NOSE The vineyards weathered four days of January heat unscathed, as they were yet to go through veraison. A long and late harvest was conducive to excellent flavour development. Fruit for the 2009 Coonawarra vintage was picked in excellent condition. PALATE GRAPE VARIETY Cabernet Sauvignon 13 months in 100% new French oak MATURATION Alc/Vol: 14.5% WINE ANALYSIS Acidity: 6.9g/L pH: 3.56 December 2012 LAST TASTED 2014 - 2030 PEAK DRINKING FOOD MATCHES



Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Deep, plum red.

Lifted dark berried fruits, blueberry and blackcurrant. Roasted capsicum, black olive and complexed with aromas of fresh herbs and nutmeg and cinnamon.

Integrated cedary French oak.

Medium – full bodied – tightly structured (typical of cabernet). Flavours of red fruits, blackberry, provide excellent fruit sweetness with dark milk chocolate Liquorice and leather. Richness and generosity. Lively acid combined with balanced powdery tannins. Superb length.