



# Bin 138 Old Vine Red

2003

Elevated to the Bin range with the 1998 vintage, Penfolds Bin 138 showcases the classic Rhone Valley varieties of grenache, shiraz and mourvedre, with a Barossa Valley flavour. Launched in 1995 with the 1992 vintage, the wine was developed by Penfolds Chief Winemaker, John Duval, in response to growing interest in the regional varietal spoils of the Barossa Valley.



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| VINEYARD REGION    | Barossa Valley   |
| VINTAGE CONDITIONS | The 2003 growing season in southern Australia was generally regarded as warm, starting with a dry winter and a warm, clear spring. This was followed by some episodes of heat through the summer, whilst cooler weather towards the end of the season relieved the vines in the run up to vintage. |
| GRAPE VARIETY      | Grenache, Mourvedre, Shiraz (Syrah)  |
| MATURATION         | This wine was matured for 17 months in older French and American oak hogsheads.  |
| WINE ANALYSIS      | Alc/Vol: 14.5%<br>Acidity: 6.40g/L<br>pH: 3.61   |
| LAST TASTED        | 2004-10-18   |
| PEAK DRINKING      | Now - 2012   |
| FOOD MATCHES       | Beef, Lamb, Veal   |

COLOUR

NOSE

PALATE

Winemaker comments by  
Peter Gago - Penfolds Chief  
Winemaker

Vibrant crimson.

Perfumed, spicy and plummy grenache is immediately noticeable leading to aromas of dark chocolate cake and freshly ground cocoa beans. Secondary notes of roasting dish sauces and salts add complexity, unencumbered by any apparent oak or portiness.

A medium bodied palate with a good weight for a 69% grenache offering. Berried rather than plum fruits, with some Barossa chocolate and tarriness. The mourvedre appears to tighten the palate inducing flavours of freshly picked ginger and spice. Fine grain