



Bin 128 Shiraz

2003

Launched in 1962, Penfolds Bin 128 is a regional wine that reflects the unique climate and growing conditions of South Australia's Coonawarra district and the elegant style of cool-climate shiraz. From the 1980 vintage, French oak replaced American, highlighting the pepper, spice and floral characteristics that define this style. Since the mid-1980s, greater attention has been paid to fruit ripeness, resulting in a wine that is fuller in style and structure.



VINEYARD REGION	Coonawarra
VINTAGE CONDITIONS	Coonawarra received rainfall at the right time during the growing season and also benefited from moderate temperatures. Each rainfall invigorated the vines and maintained canopy health. Mild temperatures throughout February and March allowed the fruit to develop desirable flavours whilst retaining acid before warmer temperatures in April culminated in a successful vintage.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	This wine was matured for twelve months in new (20%) and older French oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.20g/L pH: 3.57
LAST TASTED	2005-11-29
PEAK DRINKING	Now - 2013
FOOD MATCHES	Beef, Duck & Game, Lamb

COLOUR

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Deep brick red.

NOSE

The nose shows cooler-climate spices coupled with florals, black liquorice and pepper. French oak notes are just discernable, providing a cedar/charcoal-carbon backdrop against small-berried fruits.

PALATE

The refined and compact 2003 Bin 128 sits comfortably and confidently in the mouth with an appealing texture and softened tannins. Berried fruits, stylish oak and lively acidity add to the palate appeal. Balanced and varietal, the 2003 Bin 128 is true to