Penfolds.

## Bin 389 Cabernet Shiraz 2006

Created by the legendary Max Schubert - creator of Penfolds Grange - Bin 389 is often referred to as 'Poor Man's Grange' or 'Baby Grange', in part because components of the wine are matured in the same barrels that held the previous vintage of Grange.

First made in 1960, this was the wine that helped to build Penfolds solid reputation with red wine drinkers. Combining the structure of Cabernet with the richness of Shiraz, Bin 389 also exemplifies Penfolds skill in balancing fruit and oak. A classic Australian style with a clear Penfolds identity.



## Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Bright, deep-red, with an impenetrable core.

A complex amalgam of fresh mulberry/blueberry/ blackberry fruits laced with soy & malt, and slices of fresh fig & dates. A later residual whiff of panjuices, rosemary & sage. Ripe, yet not overripe with stylish oak!

Textbook structure: tannin, acidity, balance. Upfront, Cabernet & Shiraz fruits intertwine for collective attention, a sweet middle meshed with tea-leaf/olive tapenade flavours. Rounded, ripe and lush tannins and integrated spicy oak usher a finish bereft of any rough edges. Focussed, polished, brooding, inky. No doubt its best lies ahead.

"Floats out of the glass - Cabernet/Shiraz as one, with Grange aromatics & persistence."

VINEYARD REGION	Major components were sourced from the Barossa Valley and Langhorne Creek, with parcels from Coonawarra and McLaren Vale.
VINTAGE CONDITIONS	2006 was a relatively early vintage, with low rainfall and warm weather contributing to an early budburst and flowering. Mild to warm weather throughout summer helped the fruit to mature well and assisting rains prior to harvest allowed fruit to ripen well with good varietal character.
GRAPE VARIETY	Cabernet Sauvignon (52%), Shiraz (48%).
MATURATION	This wine was matured for 12 months in 22% new American oak hogsheads, with the balance in older American oak.
WINE ANALYSIS	Alc/Vol: 14.5%
	Acidity: 6.60g/L pH: 3.53
LAST TASTED	December 2008
PEAK DRINKING	2010 to 2035
FOOD MATCHES	Argentinean style beef.

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