Penfolds.

Bin 389 Cabernet Shiraz 2004

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

COLOUR

NOSE

PALATE

Dense and dark, and, at the time of tasting, still possessing a purple core.

The nose hints at Grange character, necessitating a re-look at the label/bottle! The supportive oak sits beautifully, seamlessly integrated. Stewed plum flavours meshed with notes of cinnamon, nutmeg and whole black peppercorns (not ground). Would nuances of game terrine with pistachio shell be taking it a bit far? Surely not!

The palate is tight and full-bodied, persistent, long and forceful. The wine has impressive texture, with pronounced, well-defined powdery tannins and oak totally absorbed in a wash of liquorice and berried fruits.

The 2004 Bin 389 is a true 'Baby Grange' release, as per the original style blue-print. Watch out 1996 and 1998, the 2004 approaches, accelerating in the overtaking lane!

VINEYARD REGION	Langhorne Creek, Bordertown, Padthaway.
VINTAGE CONDITIONS	Above average winter rainfall led into a
	promising vintage, which was characterised by
	mild conditions up until February, followed by
	hot weather conditions throughout March and
	April. South Australia fared well and produced
	wines of elegance and intensity.
GRAPE VARIETY	Cabernet Sauvignon (53%), Shiraz (47%)
MATURATION	This wine was matured for 13 months in a
	combination of new, one year old and older
	American oak.
WINE ANALYSIS	Alc/Vol: 14.50%
	Acidity: 6.50g/L
	рН: 3.53
LAST TASTED	6.11.06
PEAK DRINKING	Now to 2014
FOOD MATCHES	Ideal with beef, duck and game.