



BIN 128 COONAWARRA SHIRAZ

2013

“An impressive aromatic and tasting disposition reflective of a confident Coonawarra Bin 128, in a year not compromised by climatic extremes.”

“The half-century-old tussle continues. Which Shiraz will be marginally preferred this year... the 2013 Bin 128 or the 2013 Bin 28?!”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	With each vintage release the cool-climate Bin 128 Coonawarra Shiraz provides an interesting counterpoint to the more opulent and richly concentrated warm-climate Kalimna® Bin 28 Shiraz. Bin 128 comprises fruit sourced from the unique cigar-shaped <i>terra rossa</i> soils of Coonawarra, a region that exemplifies the perfume, transparency and seductive nature of cool-climate red table wines. Coonawarra has remained the primary source of Shiraz fruit for Bin 128 since the inaugural release of the 1962 vintage. In order to further enhance the regional qualities of Bin 128, the wine is matured in a mixture of new and seasoned French oak hogsheads for 12 months, a method that was refined during the 1980’s when the transition was made from American to French oak.
GRAPE VARIETY	Shiraz
VINEYARD REGION	Coonawarra
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.3 g/L, pH: 3.63
MATURATION	12 months in French oak hogsheads (26% new, 41% 1-y.o., 33% 2-y.o.)
VINTAGE CONDITIONS	2013 delivered an impressive Coonawarra vintage. Vines were in good health entering the growing season thanks to sufficient soil moisture profiles and warm, consistent spring weather. Budburst was early and fruit set was even and successful resulting in a high number of berries per bunch. Significant bunch thinning was required at this stage to reduce yields and ensure the crop maintained intensity and concentration of flavour. Warm weather continued throughout December and January with a number of hot days proving to be the catalyst for what was a rapid veraison and an early start to vintage. A cool to mild Autumn ensued, providing late ripening varieties such as Shiraz and Cabernet the perfect conditions to achieve optimal sugar/acid balance and phenolic ripeness. Yields for the 2013 vintage are in line with the average for Coonawarra and the overall fruit quality is excellent, comparable to the much lauded 2010 and 2012 vintages.
COLOUR	Deep dark crimson
NOSE	Intriguing Bin 128 and Coonawarra markers ascend almost immediately; florals, black pepper, cola... diplomatically sanctioned by a custodian Penfolds imprint. Cedary, spicy oak and the faintest suggestion of a BBQ char? Or, maybe not?! Lively red-curranted fruits garnished with a sprinkle of white chocolate dust.
PALATE	Medium to full-bodied. Fine, grainy (tight) tannins mesh with black and red cherry fruits and savoury aniseed flourishes. Supportive French oak affords length, definition and cohesion.
PEAK DRINKING	Now – 2025
LAST TASTED	November 2014