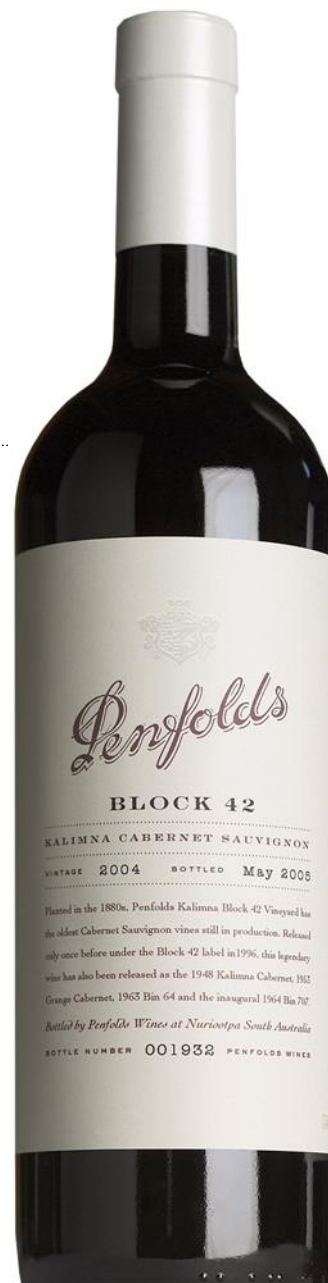




Kalimna Block 42 Cabernet Sauvignon

1996

Exceptional vintage conditions in the Barossa Valley in 1996 presented Penfolds winemakers with the opportunity to make this one-off, special bin wine in the tradition of the legendary Bin 60A, Bin 7 and Bin 90A. Penfolds Kalimna Block 42 was made from a single block - Block 42 - of the renowned Penfolds Kalimna vineyard, the oldest Cabernet Sauvignon vineyard in Australia. The wine was made from the same 110-year-old patch of vines from which came Max Schubert's 1953 Grange Cabernet. Penfolds Block 42 is a captivating example of a single block of high-quality Kalimna Cabernet Sauvignon, featuring concentrated varietal flavours, complexity of balanced oak and a fine tannin finish.



VINEYARD REGION	
VINTAGE CONDITIONS	
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	The wine spent 16 months in 100 per cent new American oak.
WINE ANALYSIS	Alc/Vol: 13.0% Acidity: 7.30g/L pH: 3.39
LAST TASTED	2000-07-27
PEAK DRINKING	Now - 2020
FOOD MATCHES	Beef

COLOUR

NOSE

PALATE

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

Dense plum red.

Compelling savoury and spicy notes - ginger, nutmeg and cardamom - interwoven with carob/dark chocolate flavours against a background of lightly charred, cedary oak.

Archetypical Barossa Valley Cabernet Sauvignon - perfectly balanced and integrated with no rough edges. Concentrated fruits - blackcurrant and dark plum - merge into the chocolate and liquorice spectrum. Hints of black olive and mineral elements. Rounded