

# BIN 8 CABERNET SHIRAZ

2014

*“A vibrant and fresh Bin 8 release that will offer both immediate and patient drinking enjoyment.”*

*“Cabernet and Shiraz – another successful varietal combination of another time-honoured style. If it’s not broken...!”*

**PETER GAGO**  
PENFOLDS CHIEF WINEMAKER



**OVERVIEW** Bin 8 has been crafted in the traditional Penfolds style. Ripe, balanced fruit flavours are supported by softly integrated oak resulting in an impressive, smooth red wine. It was introduced in response to a heightened interest in Cabernet Shiraz blends – a classic Australian wine style that caught the attention of the international wine media. Although Bin numbers were originally named after the original Bin location after bottling, Bin 8 was given its number because it uses older oak previously used for Bin 128, Bin 28 and Bin 389 – with ‘8’ obviously providing the common thread.

**GRAPE VARIETY** 52% Cabernet Sauvignon, 48% Shiraz

**VINEYARD REGION** McLaren Vale, Barossa Valley, Wrattenbully, Padthaway, Coonawarra

**WINE ANALYSIS** Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.58

**MATURATION** 12 months in French Oak (5% new) and American Oak (6% new)

**VINTAGE CONDITIONS** Above-average winter and early spring rainfall offered the vines in South Australia healthy soil moisture profiles for the growing season. Late spring and early summer were dry and warm with significant heat records being set. Warm weather prevailed during summer and throughout veraison, allowing grapes to develop evenly and with good intensity. These warm conditions came to an abrupt halt in the Barossa Valley and McLaren Vale in mid-February with a significant rainfall allowing for long slow ripening of the fruit in very good ripening conditions. Wrattenbully had a warm and generally dry ripening end to the season allowing for the development of strong varietal flavours.

**COLOUR** Deep garnet

**NOSE** Mulberry and plum fruits immediately ascend. Violet and iris florals sit atop vanilla and fermented tea-leaf aromatics. Scents of smoky/sweet roast-beef scrapings disguise shy oak.

**PALATE** Medium to full-bodied. Substantial mid-palate immersed with many dark fruits and a white chocolate creaminess. Tannins – slatey, ripe and rounded - framed by a modicum of oak and complimentary acidity.

**PEAK DRINKING** Now – 2024

**LAST TASTED** February 2016