

KALIMNA® BIN 28 SHIRAZ

2014

“Bin 28 - quite possibly first sampled by your great grandparents, treasured by your parents... soon to be rediscovered by the next generation. Again.”

“Whilst stylistically traditional on the one hand (dark fruits, depth of fruit), a modern Bin 28 is evolving – refined, arguably better-balanced. Tempered by amicable tannins and compliant oak, it remains ‘on style’... yet welcomingly different!”

“Drink some, cellar some, it’s that easy!”

PETER GAGO
PENFOLDS CHIEF WINEMAKER



OVERVIEW Bin 28 offers a showcase of warm-climate Australian Shiraz – ripe, robust and generously flavoured. First made in 1959, Bin 28 is named after the famous Barossa Valley Kalimna Vineyard purchased by Penfolds in 1945 and from which the wine was originally sourced. Today, Bin 28 is a multi-region, multi-vineyard blend, with the Barossa Valley always well represented.

GRAPE VARIETY Shiraz

VINEYARD REGION Barossa Valley, McLaren Vale, Langhorne Creek, Wrattenbully, Port Lincoln, Clare Valley

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.59

MATURATION 12 months in seasoned American oak hogsheads

VINTAGE CONDITIONS Above-average winter and early spring rainfall offered the vines in South Australia healthy soil moisture profiles for the growing season. A warm and wet start to the spring season in McLaren Vale brought an early start to the season. A significant hail storm and high wind activity caused poor set during the flowering period. Late spring and 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 mid-February with a significant rainfall event producing a slow and even ripening process and an extended harvest.

COLOUR Purple with a darkened core

NOSE An initial impact of high-toned dark notes – a Shiraz tarriness, black-bean sauce. Following, a tussle between the *spice jar's* anise and ginger... and the *blender's* coffee-grind and mocha. Minutes later, without as much as the provocation of a swirl of the glass, the aromatic ascent of pan scrapings, a rich jus and smokey meats.

PALATE Bright. Volume, generous in every sense. A purple fruit spectrum unfolds – a fresh assortment of plums and dark berries – many varieties of both. What may appear to be a soft, smooth *Haighs Chocolate*-like mouth-coating to some... is a roasted eggplant texture/creaminess to others! Tannins – soft and even, texture - almost velvety/suede. Yet, still tarry!

PEAK DRINKING 2017 – 2031

LAST TASTED June 2016