



# Bin 60A Coonawarra Cabernet Sauvignon Barossa Shiraz 2004

Exquisite parcels of Block 20 Coonawarra Cabernet Sauvignon, Koonungal Hill and Kalimna Vineyard Barossa Shiraz were identified and separately vinified at Magill and Nuriootpa in open and closed headed down fermenters. Towards dryness, the wine was racked into 100% new oak where the wine completed fermentation. After malolactic fermentation, individual components were classified and then selected for inclusion into the 2004 PENFOLDS Bin 60A blend.



VINEYARD REGION	Coonawarra, Barossa Valley
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	Block 20 Coonawarra Cabernet Sauvignon (56%), Kalimna Blocks 4 & 14, Koonunga Hill Block 53G Shiraz (44%)
MATURATION	Fermentation was completed in medium toast, new 300L oak hogsheads, followed by 13 months barrel fermentation.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 7.0g/L pH: 3.51
LAST TASTED	May 2005
PEAK DRINKING	2012-2040
FOOD MATCHES	Ideal with hearty meat dishes.

## Winemaker comments by

Peter Gago - PENFOLDS Chief Winemaker

Deep in colour.

This youthful, elemental wine shows a miraculous overlapping of aromas and flavours. The regional characters of both Coonawarra and the Barossa Valley are finely poised.

The highly perfumed, chamomile/violet/mocha aromas, immense concentration, savoury flavours and classically structured palate are in superb balance. This beautifully defined, cross-regional/ varietal with its meaty nuanced and fine-grained tannins will continue to evolve in the cellar for decades.

COLOUR

NOSE

PALATE