

BIN 138

Barossa Valley Shiraz Grenache Mataro 2016

OVERVIEW	Bin 138 draws its inspiration from wines of Southern Rhône, where shiraz, grenache and mataro (mourvèdre) are blended in varying proportions to create full-bodied wines possessing rich and heady perfume. Each year fruit for Bin 138 is sourced from Barossa Valley vines (some more than 100 years old) and then matured in seasoned oak hogsheads to allow the different varietals to shine through. The first vintage release of this varietal blend was the 1992, labelled 'Old Vine Barossa Valley' – it was elevated to Bin status with the 1998 vintage.
GRAPE VARIETY	72% Shiraz, 16% Grenache, 12% Mataro
VINEYARD REGION	Barossa Valley
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.63
MATURATION	12 months in seasoned French and American oak
VINTAGE CONDITIONS	The 2016 vintage will be long remembered as exceptional in the Barossa Valley. Winter rainfall was only 72% of the long-term average. A warm, dry spring was ideal for flowering and fruit-set. Warm conditions prevailed in the early part of the summer allowing vines to grow well with good bunch set. Milder conditions in January allowed for optimal flavour development, with late rain refreshing the vines. The early ripening shiraz picked in February showed great intensity. A spot of March rain delaying the harvest of the later ripening grenache and mataro allowing for great flavour development. Despite the challenges of a relatively dry season, ripening was even with smaller than average berries. Older vines, such as those preferred for Bin 138, performed especially well in the prevailing conditions.
COLOUR	Deep plum red
NOSE	Wading into the savoury spectrum, albeit ' <i>spliced with spice</i> ' – cinnamon, ginger and boiled-fruitcake ' <i>all-spice</i> '. Extending this theme – reminiscent of a sniff of the (succulent) redcurrants adorning a Christmas cake. Less obvious, dates and dried fig. And for that matter, the lift incurred upon custard poured over aforementioned Christmas cake (brandy soaked?). Barossa shiraz, grenache and mataro – in 2016 hard to distinguish what comes from what! Good fun trying.
PALATE	A relaxed Old World/Old Barossa disposition. Neither big nor brazen. Imminently drinkable. Lush texture with supple, fanning tannins (possibly assisted by the blend's 16% Grenache blend shareholding). Lachsschinken (salmon ham) flavours and an ironstone core. Oak? " <i>Sort of there, sort of not</i> " repeated during tastings. Length, aftertaste? Imminently drinkable so initially difficult to gauge this potential attribute whilst sipping, sorry tasting! Answer: Long and lingering.
PEAK DRINKING	Now – 2030
LAST TASTED	July 2018
