



BIN 138
BAROSSA VALLEY SHIRAZ
GRENA CHE MATARO

2014

“A wonderful Barossa Valley counterpoint to the (highly regarded) blending of Shiraz with Cabernet Sauvignon... compliments of Grenache and Mataro.”

*“Put simply – A very nice drink indeed! Uncomplicated. Real. By the glass?
 ...Well, one at a time!”*

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW Bin 138 draws its inspiration from the 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 old Barossa Valley vines (some more than 100 years old) and then matured for 12 to 15 months in seasoned oak hogsheads to allow the different varietals to shine through. Bin 138 is defined by its distinctive plum, raspberry pastille and underlying spicy notes. The first vintage release of this varietal blend was the 1992, labelled ‘Old Vine Barossa Valley’ – it was then elevated to Bin status for the 1998 vintage.

GRAPE VARIETY 64% Shiraz, 21% Grenache, 15% Mataro

VINEYARD REGION Barossa Valley

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 6.1 g/L, pH: 3.60

MATURATION 12 months in seasoned French and American oak hogsheads

VINTAGE CONDITIONS Above long-term average winter rainfall occurred throughout the Barossa Valley region providing adequate soil moisture for the upcoming growing season. It was a warm, dry start to spring with below-average rainfall initiating budburst earlier than normal. Frost episodes were infrequent. The 2013 spring season was the windiest in 47 years in the Barossa, this coupled with cool nights, created variability with fruit-set reducing potential yield during the flowering period. 2014 brought high temperatures which reduced yields further during veraison for the fourth year in a row. A short heatwave caused the vines to shut down and slow grape maturation. The remainder of the growing season was warm and dry. This ensured desired flavour development and acid retention resulting in impressive fruit quality.

COLOUR Purple-esque at time of tasting/writing

NOSE Grenache driven aromatics – despite this variety representing only *one barrel in five* of the blend! No oak to speak of...
 Cherry/strawberry fondue aromas somewhat indulged by a spray of fairy floss/sherbet dustiness. A more *down-to-earth* cold meatloaf savouriness, although some persuasion required to aromatically detect aspic jelly?

PALATE Medium-bodied.
 An ethereal lightness (literally) – *avec* gloss and sheen. Refined. Structurally perceived as an initial (enveloping) outer husk of berried flavours and tactile mouth imprint/attaque, followed by a mid-palate burst of fruits.
 This palate package is wrapped within a weave of seasoned oak, adhered via crisp acidity and tannins.

PEAK DRINKING Now – 2025

LAST TASTED June 2016