

**KALIMNA® BIN 28**  
**SHIRAZ**  
 2012



*“The complete package – imminently drinkable – this blend showcases the 2012 South Australian harvest very well indeed.”*

*“Understated, and upon first inspection, a relatively elegant expression of Bin 28...yet with stature, and the complete armament of Bin 28 DNA.”*

**PETER GAGO**  
**PENFOLDS CHIEF WINEMAKER**

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| <b>OVERVIEW</b>           | 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.   |
| <b>GRAPE VARIETY</b>      | Shiraz   |
| <b>VINEYARD REGION</b>    | McLaren Vale, Wrattenbully, Langhorne Creek, Barossa Valley, Padthaway, Upper Adelaide   |
| <b>WINE ANALYSIS</b>      | Alc/Vol: 14.5%, Acidity: 6.5 g/l, pH: 3.64   |
| <b>MATURATION</b>         | 13 months in seasoned American oak hogsheads   |
| <b>VINTAGE CONDITIONS</b> | Winter rainfall was lower than the long-term average for most parts of South Australia. This pattern carried into spring in regions such as McLaren Vale, before rainfall in December replenished soil moisture and a fast and even veraison ensued. Mild daytime temperatures and cool evenings across most of the ripening period allowed impressive flavour development. Warm, dry conditions continued throughout harvest with fruit picked in optimal condition across each vineyard. Smaller berry and bunch sizes were noticeable in most regions. This, coupled with favourable weather conditions, induced great results for traditional quality markers – colour, tannin profile, fruit concentration and flavour depth. |

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| <b>COLOUR</b>        | Dense plum red  |
| <b>NOSE</b>          | Red-currant varietal primary fruits sitting alongside glacéed fruits...cherry, almond, musk. Nuances of tanned leather, aniseed, cooked rhubarb coalesce yet still exude their own aromatic contribution. Earthy, organic Shiraz - pan scrapings, game meat jus, marrow reduction. Honest, true to style.                               |
| <b>PALATE</b>        | Even and balanced across palate. Freshness, juiciness with softened supportive tannins ... almost a mousse-like (lightened) texture. Milk chocolate/cannoli custard flavours, chocolate milkshake sans malt. Berried fruits, assorted spices. Palate altogether different to that earlier suggested on nose...positively, intriguingly. |
| <b>PEAK DRINKING</b> | Now – 2032  |
| <b>LAST TASTED</b>   | June – 2014   |

*Penfolds®*