



Bin 2 Shiraz Mourvedre

1998

PENFOLDS Bin 2, first vintage 1960, was the result of experimental work by PENFOLDS winemakers to create a medium-bodied, soft-finishing 'Australian Burgundy' style, based on Shiraz. Mourvedre grapes (sourced from the Barossa Valley in South Australia) were added to soften the Shiraz's intense varietal characters.

Bin 2 reflects PENFOLDS multi-region, multi-vineyard blending policy, which enables winemakers to reduce the impact of vintage variation and produce consistent wines every vintage.

VINEYARD REGION	Premium vineyards in south eastern Australia.
VINTAGE CONDITIONS	The 1998 vintage, across the country, was generally good. Rainfall remained below average almost everywhere, but vine health was good, largely thanks to below average spring temperatures.
GRAPE VARIETY	Mourvedre, Shiraz (Syrah)
MATURATION	Matured for 10 months in used American oak.
WINE ANALYSIS	Alc/Vol: 14% Acidity: 6.20g/L pH: 3.57
LAST TASTED	27-Jul-2000
PEAK DRINKING	Now - 2002
FOOD MATCHES	Duck & Game, Lamb

Winemaker comments by John Duval

Dark, deep plum red.

A combination of sweet aromas -- ripe blood plums, dark Maraschino cherries, freshly tanned leather, a touch of cinnamon and clove spice.

The palate delivers what the nose promises: intense, ripe, dark cherry fruit flavours and a warm chocolaty richness derived from the Shiraz, combined with sweet, spicy Mourvedre flavours. The finish is soft, sweet and velvety.

COLOUR

NOSE

PALATE