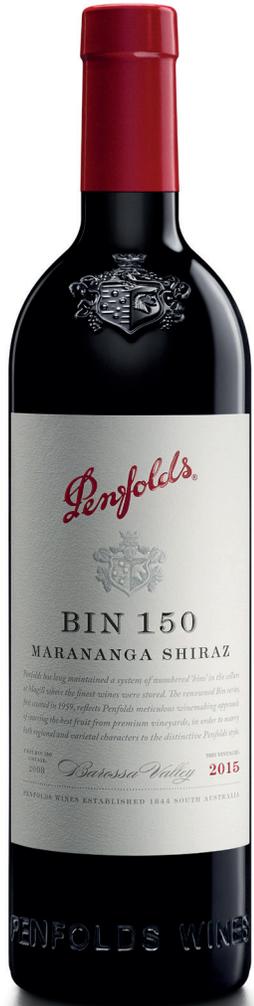


BIN 150
MARANANGA SHIRAZ

2015



“Rest assured - new bottle, same style! Delivers to expectation. And a bit!”
“2015 ... Barossa, Marananga, Penfolds - Bin 150. No longer anonymous. Still rare.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW Bin 150 Marananga Shiraz is a sub-regional expression that is unmistakably Penfolds in character. Conceived from the ancient soils of Marananga, which lie very close to the centre of the Barossa Valley floor – slightly to the north and west, where warm dry conditions and rich red soil provide the backbone to some of the region’s best known wines. The 2015 release delivers a contemporary shiraz alternative, framed by a mix of oaks; French and American, old and new – crafted in accordance with the traditional Penfolds method.

GRAPE VARIETY Shiraz

VINEYARD REGION Marananga, Barossa Valley

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 6.8 g/L, pH: 3.65

MATURATION 16 months in French oak (18% new, 18% 1-y.o.) and American oak hogsheads and puncheons (25% new, 39% 1-y.o.)

VINTAGE CONDITIONS Autumn and winter rainfall were above average in Marananga, creating an excellent start to the season. Relatively warm temperatures in August accelerated vines out of dormancy early with prevailing warmer than average conditions leading to early flowering. Spring was generally warmer and drier than average, with summer-like conditions. The low soil moisture slowed vine growth, positively leaving vines with open canopies. January temperatures were lower than usual with the recorded maximum temperatures being the coolest in 22 years. Significant rainfall in early January provided a much needed moisture boost to the vines in the final stages of ripening. Without any extremes or stress, the vines continued to ripen evenly leading into an early harvest. In February, hotter weather prevailed ensuring a fast and early grape intake.

COLOUR Deep, bright magenta; black core

NOSE Firstly, a burst of curry and Indian spices ... and caraway, cardamom, celeriac.
Then:
The sweet - rich, coffee-grind, mocha, chocolate-cake, a brioche egginess; fresh sweet oak.
The savoury - roasted fat, crackling, rendered beef jus.
The subliminal – almost a virtual dust cloud of sprinkled ‘icing sugar’ hovering above.

PALATE Lifted, fresh. Avec acuity, focus. Unabashed regional flavours of blackberry/ raspberry/juniper coalesce with those of a more-than-likely choco/oak derivation. A formic/V.A. ‘pulse’ combines with powdery tannins... massaged by lively acidity. A potent structural/textural statement indeed!
At time of tasting/writing, the blend’s French oak maturation contribution appears more obvious than that from America. Waiting...

PEAK DRINKING 2018 - 2030

LAST TASTED July 2017

Penfolds