



Bin 138 Barossa Valley Grenache Shiraz Mourvedre 2009

The Barossa Valley was planted extensively with Shiraz, Mourvedre and Grenache by the early settlers. In the 1950s Penfolds started experimenting with blending Shiraz and the robust grape variety Mourvedre.

In response to a growing international market for the highly perfumed wines of the Southern Rhone, Penfolds introduced the 1992 vintage of the Old Vine Barossa Valley Shiraz Grenache Mourvedre.

The wine was elevated to the Bin range with the 1998 Penfolds Bin 138. Sourced from old, low-yielding Barossa Valley vines, this is one of the few Penfolds wines that remains in component form during older, small-oak maturation and is blended just prior to bottling.

"A Penfolds red wine style for Pinot-phobes - a good old-fashioned, generous, Barossa red!"

"The best-to-date Grenache-predominant Bin 138?"

Penfolds Chief Winemaker - Peter Gago.



VINEYARD REGION	Barossa Valley, South Australia.
VINTAGE CONDITIONS	Relatively healthy winter rains in the Barossa were followed by a dry and warm spring which caused Grenache yields in particular to drop due to "shatter" (flower damage due to heat). Summer rainfall came early with heavy rain in mid December, which was followed by dry, warm weather, alleviating any disease concerns. Just 3mm of rain fell from 19 December to the end of February. Mild conditions during picking were ideal, with yields well below average due to the dry season overall. Grenache was particularly strong in quality (not yields) in 2009, with Shiraz and Mourvedre both delivered strong varietal flavours and aromas with well structured tannins.
GRAPE VARIETY	68% Grenache, 21% Shiraz, 11% Mourvedre.
MATURATION	This wine was matured for 12 months in seasoned American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.2g/L pH: 3.47
LAST TASTED	December 2010
PEAK DRINKING	2011 - 2024.
FOOD MATCHES	French Autumn truffle, roasted shallots, our herbs and mushroom consomme (Penfolds Magill Estate Restaurant, Spring Menu 2010).

COLOUR

NOSE

PALATE

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker.

Plum red with an overt sheen / glimmer.

Lifted. Immediately and loudly proclaiming with both barrels: Grenache blend. Barossa.

An exotic mix of cranberry, sour cherry, red liquorice, quince - sprinkled with pepper / spice (compliments of the Mourvedre?). Penfolds maturation characters manifested primarily via wafts of cold meats, pepperoni - garnished with roasted Mediterranean vegetables.

Medium-bodied / weighted - to within a 0.1% tolerance of its mythical Bin 138 blueprint!

A tempting compote of sarsaparilla, cola, chinotto and beetroot paste flavours with a fine and rounded / elegant & lacy tannin underlay.

Less 'dry-reddish' than the Shiraz-predominant Bin 138 progeny spanning the 1990s & 2000s - with its enhanced texture and flesh.