



BIN 23 ADELAIDE HILLS PINOT NOIR

2014

“A modern-day expression of Adelaide Hills Pinot Noir – a diverse assortment of vine age/clones/vineyards add character and depth.”

“Well-dimensioned and balanced – respectful of variety and source.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW Bin 23's name is derived from the Pinot Noir maturation location 'Cellar 23' at Magill Estate. Bin 23 Adelaide Hills Pinot Noir is a bold, and dynamic addition to the Penfolds red wine stable – reflecting an evolving style, regional definition and the complexities of the many and varied clones of Pinot Noir. The relationship between Penfolds and the cool climate, high altitude Adelaide Hills wine region continues to grow from strength-to-strength with this Bin 23 Pinot Noir, following in the footsteps of the success and development of the Penfolds Cellar Reserve Adelaide Hills Pinot Noir.

- Hand-picked, 15% whole-bunch inclusion
- Free-run only – no pressings
- Wild ferment
- Nine months on gross lees, without SO₂
- Not fined

GRAPE VARIETY Pinot Noir

VINEYARD REGION Adelaide Hills

WINE ANALYSIS Alc/Vol: 14.0%, Acidity: 6.7 g/L, pH: 3.65

MATURATION Nine months in French oak barriques (68% new and 32% seasoned)

VINTAGE CONDITIONS Above-average winter rainfall set the Adelaide Hills vines up with healthy soil moisture profiles for the start of the growing season. Spring rainfall was below the long-term average with temperatures slightly above average leading to an early budburst. Temperatures were relatively cool during flowering, however by veraison warmer weather prevailed, allowing grapes to develop evenly and with intensity. A significant rainfall event in mid-February slowed harvest, however improved conditions thereafter ensured desired flavour development and acid retention, resulting in impressive fruit quality.

COLOUR Magenta

NOSE Certainly a wine at one with the soil...earthy vegetable – parsnip, turnip, beetroot, capsicum. Paradoxically, also quite savoury – bone marrow and familial Pinot Noir cold lamb nuances. Cedar (compliments of French oak), violet florals, spice and raspberry-like red fruits fill any remaining aromatic gaps.

PALATE Relaxingly and reassuringly medium-weight, balanced. In parallel to Adelaide Hills Pinot fruits, red jelly and rhubarb augment an acid zesty crispness. Barely perceivable (nutty) oak and softened tannins add to length and firmness – no pressings required!

PEAK DRINKING Now – 2020

LAST TASTED July 2015