



Bin 28 Kalimna Shiraz

2003

Penfolds Bin 28 is a showcase for warm-climate Australian shiraz - ripe, robust and generously flavoured without reliance on new oak or excessive alcohol. First made in 1962, 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 that shows very clear, ripe fruit definition when young, with plenty of concentration and fruit sweetness, and minimal oak influence.



VINEYARD REGION	South Australia
VINTAGE CONDITIONS	The 2003 growing season in South Australia was generally regarded as warm, starting with a dry winter and a warm, clear spring. This was followed by some episodes of heat through the summer, whilst cooler weather towards the end of the season relieved the vines in the run up to harvest.
GRAPE VARIETY	Shiraz
MATURATION	This wine was matured for 12 months in older American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.70g/L pH: 3.54
LAST TASTED	Penfolds Rewards of Patience, Sixth edition, 2008.
PEAK DRINKING	Now to 2012 - Penfolds Rewards of Patience, Sixth edition, 2008.
FOOD MATCHES	Beef, Duck & Game, Lamb

Winemaker comments by Penfolds Rewards of Patience, Sixth edition, 2008.

COLOUR

Medium deep red.

NOSE

Dark mocha, plum, raisin aromas with some aniseed, black pepper notes.

PALATE

Well-concentrated, dense but robust wine with dark mocha, dried plum flavours and chalky dry - a touch grippy - tannins. More muscle than charm. Best to drink soon before tannins take over.