

# BIN 2 SHIRAZ MATARO

2014

*“As tradition would have it, Shiraz oft courts a partner. Why not Mataro... consummated by Penfolds Bin 2 a mere 56 years ago?!”*

*“One of the more substantial Bin 2’s – rich yet approachable. Food? But of course.”*

*“A Penfolds Bin with a textural and flavour point of difference. Still intact in bottle a day or two after opening.”*

**PETER GAGO**  
**PENFOLDS CHIEF WINEMAKER**



**OVERVIEW** Bin 2 was first released in 1960, yet was discontinued in Australia in the 1970s at the height of the white wine boom. The original Bin 2 was an ‘Australian Burgundy’ style (despite its Rhône varieties) – typically a soft, medium-bodied wine based on Shiraz. The Bin 2 blend of Shiraz and Mataro is still relatively uncommon in Australian table wines. Also known as Monastrell or Mourvèdre, Mataro was introduced to Australia in the 1830s. Often used in fortified wine production, this grape is widely planted in the Barossa Valley. It is valued by winemakers for its blending attributes, adding complexity and palate grip. Interest in Bin 2 has grown as the popularity of traditional Rhône varieties and blends continues to flourish.

**GRAPE VARIETY** 82% Shiraz, 18% Mataro

**VINEYARD REGION** McLaren Vale, Barossa Valley, Langhorne Creek, Wrattenbully

**WINE ANALYSIS** Alc/Vol: 14.5%, Acidity: 6.3 g/L, pH: 3.61

**MATURATION** 12 months in seasoned French and American oak barrels

**VINTAGE CONDITIONS** Above-average winter and early spring rainfall offered the vines in South Australia healthy soil moisture profiles for the growing season. Late spring and early summer were dry and warm with significant heat records being set. Warm weather prevailed during summer and throughout veraison, allowing grapes to develop evenly and with good intensity. These warm conditions came to an abrupt halt in the Barossa Valley and McLaren Vale in mid-February with a significant rainfall allowing for long slow ripening of the fruit in very good ripening conditions. Wrattenbully had a warm and generally dry ripening end to the season allowing for the development of strong varietal flavours.

**COLOUR** Deep plum red

**NOSE** Scents of black olive and dark black cherry laced with mixed spices/herbs.  
A familial meatiness - Italian pork sausage, pepperoni?  
Dark chocolate notes and a skerrick of liquorice.  
Aromatically difficult to varietally unscramble the blend... No need.

**PALATE** Mataro’s green tea-leaf characters immediately apparent, as is Mataro’s inky/rubby palate imprint. Grainy/particulate/powdery tannins throughout. Ditto, barely perceptible oak (some vanillin, crushed biscotti flavours).  
Evocative Shiraz fruits and savouriness dominate the mid-palate.  
Refreshingly medium-bodied, enticingly textured. Drinking strongly endorsed!

**PEAK DRINKING** Now – 2023

**LAST TASTED** June 2016