

# B I N 9 C A B E R N E T S A U V I G N O N

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*“A new Bin, a new Cabernet for Penfolds.”*

PETER GAGO  
PENFOLDS CHIEF WINEMAKER

<b>OVERVIEW</b>	Decades of investment in new vineyards across the best wine regions of South Australia afforded the Penfolds winemaking team the opportunity to craft a new wine, designated Bin 9. The first vintage was made at the Penfolds Nuriootpa winery in 2012. Adherent to Penfolds multi-regional philosophy, Bin 9 is sourced from vineyards across South Australia with a significant portion sourced from the ancient soils of McLaren Vale. Grapes were carefully selected on merit to suit this contemporary expression of Cabernet Sauvignon. Bin 9 can be enjoyed in the full flush of youth or cellared for the medium-term. A hallmark of the Bin wines is their ability to gain something extra with the passage of time. Further bottle maturation of this Bin 9 Cabernet Sauvignon will yield layers of complexity that are for now hiding behind brooding youthful fruit and subtle oak.
<b>GRAPE VARIETY</b>	Cabernet Sauvignon
<b>VINEYARD REGION</b>	McLaren Vale, Langhorne Creek, Wrattenbully, Barossa, Padthaway, Barossa Valley and Coonawarra
<b>WINE ANALYSIS</b>	Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.59
<b>MATURATION</b>	12 months in French (12% new) and American oak (14% new) hogsheads
<b>VINTAGE CONDITIONS</b>	Winter rainfall was lower than the long-term average for most parts of South Australia. Variable conditions continued through the period from October to December, merging to a mild summer, with a few short periods of heat. The mild daytime temperatures and cool evenings across most of the ripening period, allowed for impressive flavour development, without inflated baumes. Balanced canopies matched fruit load, providing even yet not too speedy ripening. Warm dry conditions continued throughout harvest with fruit picked in optimal condition. Smaller berry and bunch sizes were noticeable in most regions and this, coupled with favourable weather conditions, saw great results for some quality markers – colour, tannin profile, fruit concentration and flavour depth.
<b>COLOUR</b>	Good depth with a dark core and crimson edges
<b>NOSE</b>	Dark fruits including blackcurrant. Savoury green olive and roasted red peppers. Tomato leaf and oregano. Mixed spice, cedar and rosewood notes derived from oak.
<b>PALATE</b>	Tightly structured and focused. Roasted meats, cured meats and spicy chorizo. Grainy and savoury tannin profile. Structured by classy French and American oak. Decanting will bring out more expressive notes.
<b>PEAK DRINKING</b>	Now – 2025
<b>LAST TASTED</b>	December 2013