



Penfolds®

THE PENFOLDS
COLLECTION 2023



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The 2023 Penfolds Collection may well audaciously span variety, vineyard, country, and time. But it does not stray beyond the remit of the Penfolds red stamp. The Penfolds style/quality mandate remains our guiding light, regardless of source, regardless of tier.

Each country's single-vineyard sites oscillate in quality across vintages, inducing ruthless relegations. Specific viticultural regions are increasingly captive to the dictates of climate, regardless of continent. Rainfall, frost events, wind, spring and summer temperature extremes, ... all impact, yet their timing and intensity will ultimately dictate grape quality and destiny. Moreover, a rigorous Classification process, a judicious blending regimen, and time-honoured stylistic templates serve well.

Happily and symbolically in this Collection, a 2021 Bin 707 (and 2021 Coonawarra Bin 169) have been deservedly declared. Bin 21 Grenache is to be launched, earning its stripes after many years of trials and exploration under our Cellar Reserve tier. Ditto, the 2019 Quantum will now be released after being afforded an extra year in bottle, sitting alongside its three 2020 Californian red wine stablemates. No doubt a Penfolds II Cabernet Sauvignon Merlot MV and 2020 FWT will continue to take us out of our French tasting comfort-zone.

Highlights? Shiraz and chardonnay aside, a classic 2021 Bin 707 reflects a stellar 2021 cabernet sauvignon harvest in Coonawarra. Whilst the label of the Penfolds II Cabernet Sauvignon Merlot MV (South Australian)/Merlot (Bordeaux) invokes some mystery, the wine instantly convinces and captivates. After the stately global launch of Penfolds V Chardonnay in Paris back in February, time now for the debut of the remaining and youngest of its five building-blocks, the 2021 Yattarna. Oh, and not to forget - the spectacular 2019 Grange is certainly a worthy follow-on to its 100-point-laden 2018 Grange predecessor!

Nothing stands still.

Peter Gago, Penfolds Chief Winemaker



Scan here to discover
the 2023 Collection



AUSTRALIAN

“What to expect? After a great run across the second decade of the new century - 2010, 2012, 2016 & 2018 – how will its last vintage fare? There’s only one way to find out ...”

“1989, 1999 & 2009 vintages are universally regarded as Grange ‘sleepers’, each a decade apart. With this in mind, don’t rashly pre-judge the 2019. Will we make a call now, or delay?!”

“An overtly worthy new example befitting the Grange lineage.”

Peter Gago,
Penfolds Chief Winemaker



GRANGE

SHIRAZ 2019

The most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, Grange is arguably Australia’s most celebrated wine and is officially listed as a Heritage Icon of South Australia. Crafted utilising fully ripe, intensely flavoured and structured shiraz grapes, the result is a unique Australian style that is now recognised as one of the most consistent of the world’s great wines. With an unbroken line of vintages from the experimental 1951, Grange clearly demonstrates the synergy between shiraz and the soils and climates of South Australia.

GRAPE VARIETY

Shiraz (97%), Cabernet Sauvignon (3%)

VINEYARD REGION

Barossa Valley, McLaren Vale, Coonawarra, Clare Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 7.0 g/L, pH: 3.62

MATURATION

19 months in American oak hogsheads (100% new)

VINTAGE CONDITIONS

The Barossa Valley and McLaren Vale regions both recorded well below long-term average winter rainfall. In the 12 months to March, the Barossa Valley had only 61% of the long-term average rainfall. Conversely, the vineyards in Coonawarra enjoyed 22% above-average winter rainfall, providing the vines with excellent moisture profiles leading into spring. September temperatures were cool with little rainfall, resulting in some isolated frost events. Summer was generally hot, with high temperatures delaying veraison. The Barossa Valley experienced 31 days of temperatures >35°C while McLaren Vale experienced 25 days (from December to March). Irrigation was crucial to keep vines in good health. This warm and dry pattern also applied in the Clare Valley with only one significant rain event (30mm) in early December. The proximity of the Southern Ocean played an important role in moderating temperatures in Coonawarra, allowing for a high-quality harvest, albeit with a smaller crop than average. Although yields were down in all regions, the quality was outstanding with shiraz showing excellent colours, firm tannin profiles and intense flavours.

COLOUR

Deep, dark and bright

NOSE

Benchmark. Automatically recognisable - formic and glacial higher notes – not quite as audacious as a fleeting perception of heady spirit (à la Cognac), and yet not just simple V.A.

Beneath, a more familial oaked nuttiness (hazelnut?) recedes to reveal aromas of black licorice/anise/black olive.

A shroud of condensed glazed fruits surrenders to reveal a fresher disposition ... a coulis of berries and stone fruits; boiled beetroot.

Unsurprisingly wafts of coffee-grind, pan-scrappings/jus also ascend, hovering over a persistent base of cold lamb fat and marrow.

Upon sitting, a sprinkle of lavender and exotic spices almost completes the aromatic package – well, at least for another minute or two. And then ...

Early days.

PALATE

Cohesion, vigour, sheen, poise – four borders of a frame that structurally binds the lofty palate ambitions of this South Australian blend.

Fresh and balanced. Neither exaggerated nor over-ripe – lively blueberry and other youthful blue/black fruits bely the maturation timeline of this alluring blend.

Certainly befitting this style, unmistakable barrel-ferment characters are undoubtedly more pronounced on palate than nose.

If the mid-palate is somewhat formidable (ably supporting a thick/dense core), by contrast the back-palate is creamy and caressingly endearing.

Indeed, expansive and full – washing away all ahead of it. Certainly persistent. Texturally, chewy/grainy tannins and just-right acidity abet succulence and mouthfeel.

Effortlessly handles 19 months in 100% new oak.

All CV mandates of this 2019 Grange vintage are now accredited.

PEAK DRINKING

2029 – 2065

LAST TASTED

March 2023

“Worth the wait! A strident follow-on from the lauded 2019 Bin 707.”

“Over half of the 2021 Bin 707 was sourced from Coonawarra, and it shows! 2021 afforded a great Coonawarra cabernet sauvignon harvest. Not to forget the Barossa...”

“A resurgence of interest and an extended Bin 707 following has been recently noted, globally. Is it just cabernet? Is it the style? It’s happening, whatever the reason. We can but wonder.”

Peter Gago,
Penfolds Chief Winemaker



BIN 707

CABERNET SAUVIGNON 2021

Bin 707 is a perfect cabernet sauvignon representation of Penfolds ‘House Style’: intensely flavoured fruit; completion of fermentation and maturation in new oak; expressing a Penfolds understanding of multi-vineyard, multi-region fruit sourcing. Bin 707 was first vintage in 1964. The wine was not made from 1970 to 1975 (when fruit was directed to other wines) nor in 1981, 1995, 2000, 2003, 2011, 2017 or 2020 (when fruit of the required style and quality was not available). Full-bodied and with proven cellaring potential, Bin 707 retains a secure place among the ranks of Australia’s finest cabernets.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Coonawarra, Barossa Valley, Wrattonbully

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.65

MATURATION

16 months in American oak hogsheads (100% new)

VINTAGE CONDITIONS

Coonawarra had a dry start to the growing season. Spring was notably warm, with no incidents of frost. Conditions were optimal for flowering. Although there were 14 days >35°C, overall, the summer and autumn conditions were cooler than average, providing ideal ripening conditions. Nearby, Wrattonbully was similarly blessed with optimal conditions. The Barossa Valley growing season was relatively mild with long dry spells. July was unusually dry, resulting in reduced yields, however good rainfall in August provided a solid foundation for the vines to thrive in spring. Vine canopies were healthy, and notably larger than previous years. Spring temperatures were generally warmer than average with favourable climatic conditions for budburst and flowering. Summer temperatures were near long-term average, with 21 days >35°C. Except for a few wet days in February, the predicted La Niña failed to materialise. The generally mild conditions produced cabernet sauvignon grapes of outstanding quality.

COLOUR

An impenetrable/dense blackness, reluctantly reddening on the rim (i.e. in March 2023!)

NOSE

Essence of Bin 707, yet neither over-concentrated nor laboured. Textbook/classic. Fresh/lively – leaps out of the glass.

All mandatories noted – blackcurrant/cassis/mulberry/cooked black plum ... avec freshly picked black Negronne fig, plus a ‘blackness’ hovering atop.

Spices? But of course – nutmeg and a Moroccan-derived assortment. In this context was a deconstructed dukkah mentioned – cumin, coriander, sesame?

Oak? Possibly camouflaged via scents of ground coconut rough and brandy snap, toasted sourdough, with a little dark chocolate for good measure.

A swirl, some air, and a little time in glass quickly reminds that this is ever so much more than just a red wine made from cabernet!

PALATE

Engulfing/lush. Powerful – propelled by a wave of fruits – fresh mulberry, fig, Goji berry, raspberry, fresh blackcurrant. And licorice. Pondering derivation – cocoa powder, pastry (cinnamon scroll/bun), crusted/roasted beef? No matter, detected.

Ripe and firm, glossy tannins frame many layers, including those that appear to stand above (levitating to another realm!).

A textural creaminess, sumptuousness – possibly by way of oak? Noted that oak was not mentioned during tasting – implying seamless integration. Really? But it’s 100% new!

Balanced, complete, latent.

PEAK DRINKING

2026 – 2050

LAST TASTED

March 2023

“2021, a vintage where we were spoiled for choice. Tasmania, Tumbarumba and Adelaide Hills all enjoyed favourable conditions, with harvest producing exceptional parcels of chardonnay with the quality markers sought for our flagship Yattarna. Laser focused, a benchmark for the style.”

Kym Schroeter,
Penfolds White Winemaker



YATTARNA

CHARDONNAY 2021

Launched in 1998 with the 1995 vintage, Yattarna is the result of one of the most comprehensive, focused and highly publicised wine development projects ever conducted in Australia. The aspiration and independence of mind across generations of Penfolds winemakers inspired the ambition to create a white wine that would set the standard for ultra-fine Australian chardonnay. In all, there were 144 trial wines made before Yattarna was eventually launched. The allotment of “Bin 144” acknowledges this pioneering winemaking. By selectively sourcing only the finest chardonnay grapes from cool climate regions, Yattarna reflects Penfolds continued commitment to our original goal, to forge a white wine of exceptional quality. The very name “Yattarna” being drawn from an indigenous language, meaning ‘little by little, gradually’. Each new vintage invites the opportunity to further expand the boundaries of winemaking innovation, grape sourcing and our understanding of this noble varietal.

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Tasmania, Tumbarumba, Adelaide Hills

WINE ANALYSIS

Alc/Vol: 13%, Acidity: 7.08 g/L, pH: 3.1

MATURATION

Nine months in French oak barriques (70% new)

VINTAGE CONDITIONS

The 2021 vintage was a welcome return to normal yields and weather patterns after the two previous vintages were affected by extreme conditions. Tasmania and Tumbarumba enjoyed good winter rainfall and warm conditions in spring. The Adelaide Hills had a drier lead into spring, 30% below long-term average, while the anticipated La Niña failed to have a detrimental impact. Conditions for flowering were ideal, with no frost events, ensuring good fruit-set. Tumbarumba experienced a deluge of spring rain in October that caused some flash flooding and reduced yields. The anticipated higher rainfall in a La Niña year ended up being lower than expected in Tasmania, with minimal impacts on grapes, and an overall cooler than average season. Summer was mild and the generally cool conditions prevailed over harvest, allowing long hang-time and excellent varietal flavour development.

COLOUR

Pale straw with green hues

NOSE

A complex synthesis of aromatics that take some time to fully unfurl, allow time and use a glass of generous proportions.

The first impression is a trip to a Parisian *fromagerie*... very ripe Brie de Meaux with lavosh and cumquat jam.

There is a hint of baking spice, no doubt derived from the high-quality French oak maturation. Freshly baked almond croissant notes set the mouth watering.

A barrel ferment struck match note is very much evident, practically a signature for Yattarna of the modern era. There is a minerality reminiscent of razorfish or mussel shells, a suggestion of salinity that is very enticing.

PALATE

What the aromatics promise, the palate delivers. There is a level of complexity evident that places this vintage of Yattarna among the finest ever made.

Citrus to the fore, with pink grapefruit leading the charge, ably backed up by lemon curd. Textually very fine indeed, with a crème brûlée like richness/flavour holding court. There are flavours of just-roasted hazelnuts and salted cashews.

Fresh nougat makes a cameo appearance, embedded with pistachio nuts and wrapped in glutinous rice paper. Black sesame paste baked in a Japanese milk bun.

The finish is very long, the core of fruit goes on and on, braced by beautifully composed acidity.

PEAK DRINKING

2025 – 2045

LAST TASTED

April 2023

“The 2021 vintage will be fondly remembered for the favourable conditions that prevailed over the growing season. The return to milder ripening conditions in the weeks before harvest aided the selection of fruit for RWT Bin 798. Opulent, svelte, and distinctly Barossan. One to admire over several decades.”

Shavaughn Wells,
Penfolds Red Winemaker



RWT BIN 798

BAROSSA VALLEY SHIRAZ 2021

The initials RWT stand for ‘Red Winemaking Trial’, the name given to the project internally when developmental work began in the early 1990s. Naturally, now no longer a ‘trial’, RWT Shiraz was launched in May 2000 with the 1997 vintage. The alphanumeric Bin designation 798 was bestowed upon the wine from the 2016 vintage. Stylistically, RWT is contemporary, opulent and finely tuned. An interesting contrast to the well-established Grange, which is a more concentrated, muscular and assertive style. RWT is made from Barossa Valley shiraz grapes primarily selected for their aromatic qualities, varietal typicity, fine tannins and plush texture. Maturation in French oak provides another contrast to Grange. The result is a wine that redefines Barossa Valley shiraz at the highest quality level. While delightfully approachable on release, RWT Bin 798 has the concentration and balance to age for many years.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.69

MATURATION

14 months in French oak hogsheads (80% new, 20% 1-y.o.)

VINTAGE CONDITIONS

Winter rainfall was 20% below the long-term average due to low rainfall experienced in the month of July. However, a wetter than average August contributed to healthy soil moisture profiles for the commencement of the growing season. Spring temperatures were slightly warmer than average with excellent climatic conditions for budburst and flowering. The region recorded 21 days of summer temperatures >35°C. Apart from a few wet days in early February, the predicted La Niña failed to impact the Barossa Valley in any significant way. The temperatures from January to March were akin to the long-term average, with February slightly cooler. The mild conditions made for an orderly harvest, with shiraz grapes exhibiting strong varietal typicity. An excellent vintage for the Barossa Valley.

COLOUR

Shiny, lustrous purple

NOSE

Herald the Barossa Valley! Lifted aromatics speak to the very heart of this celebrated region.

Blue fruits are to the fore, fresh blueberry and mulberry with notes reminiscent of summer berry pudding served with fresh pouring cream.

A pastry aroma conjures thoughts of blueberry torte. There are red fruits vying for attention, raspberry coulis, rhubarb crumble, red currant danish with icing sugar dusting. Admired fragrant floral notes of violet and lavender.

The French oak is fully absorbed, balancing the fruit with subtle spice notes. Detected, cola, salty licorice and a hint of savoury green olive brine.

Candied orange and Panettoni vie with bitter Belgium chocolate aromas.

Just tanned leather, barrel ferment struck match and flint/gun metal notes round out a most intriguing nose.

PALATE

Powerful, opulent fruit. This wine has a substantial, dare we say *imperial* palate. The tannins polished, fine and mouth filling. Delicious, even at this relatively embryonic stage of its evolution. Flavours of crème brûlée, praline, hazelnut, bitter chinotto and fresh coffee grounds entice.

From the chocolaterie, offers of coffee sweets and malted milk chocolates. Dark, brooding fruits add substantial weight to the palate, black currant, ripe plums and mulberries.

An epic RWT, multi-layered, Barossa terroir expressed through a Penfolds/French oak lens.

PEAK DRINKING

2025 – 2055

LAST TASTED

April 2023

“After skipping the 2020 vintage for want of suitable grapes, it is pleasing to have such a strong Bin 169 to offer in this 2023 Collection Release. If you could copy vintage 2021, you would take it anytime. Coonawarra enjoyed near perfect conditions throughout the growing season, with a long, slow veraison producing grapes of great power and concentration.”

Andrew Hales,
Penfolds Red Winemaker



BIN 169

COONAWARRA CABERNET SAUVIGNON 2021

Created to reflect a contemporary winemaking approach, emphasizing both regionality and maturation of cabernet sauvignon in fine grained French oak. A style that is immediately Penfolds, whilst simultaneously illustrative of its ongoing search for diversity and style separation. A classic reflection of the region and a testament of Penfolds longstanding commitment to the vineyards of Coonawarra.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Coonawarra

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.65

MATURATION

16 months in French oak hogsheads (51% new, 49% l-y.o.)

VINTAGE CONDITIONS

Coonawarra had a dry start to the growing season. However, February was wetter than average thanks to an inch of rain falling on the 5th and 6th. Spring was notably warm, November especially, up +3°C on the long-term average. Coonawarra experienced 7 days of minimum temperatures <2°C, however none of these were below 0 and no frost damage was reported. Conditions for flowering were the best reported in 20 years, leading to excellent fruit set and yields. A peak of extreme heat occurred on 16th February, with maximum temperatures consistently >35°C for a four-day period. The 24th of January recorded the hottest day for the summer at 42.3°C. Overall, the summer and autumn conditions were cooler than average, allowing cabernet sauvignon grapes to ripen slowly and evenly with great varietal character. An outstanding vintage.

COLOUR

Impenetrable dark cherry

NOSE

A wine clearly speaking to its origins. A distinct Coonawarra motif, derived from the ancient *terra rossa* soils that the region is famed for.

A swirl reveals red brick dust and alluring hints of sweet nut praline. Notes of violets, spearmint and green peppercorns indicate varietal origin.

Freshly roasted Arabica coffee beans, humbugs, polished mahogany, boot polish and saddle leather add to the complexity of the nose.

There is a hint of flint/cordite, possibly barrel ferment derived. Altogether, a most enticing offer.

PALATE

The palate is impeccably balanced. First acknowledged, red fruits with cranberry and wild raspberry enmeshed with cherry liquor. Mulberry, both leaf and berries are present and accounted for.

Pastry notes are reminiscent of baked blackberry tart with chocolate ganache, topped with a maraschino cherry.

The sweet notes are balanced by intriguing oregano/thyme herb flavours, and a ferric/ironstone impression that is undoubtedly *terroir* driven.

The tannins are very fine, like cocoa powder. A wonderful Bin 169 that promises to deliver over many decades... if you can be disciplined enough to wait that long.

PEAK DRINKING

2025 – 2055

LAST TASTED

March 2023

“No one vineyard is subjected to as much scrutiny as our historically significant Magill Estate vines. A steady procession of winemakers and viticulturalists pass by on their way to work, and so the pressure is on to deliver the goods. Thankfully, vintage 2021 made the job a touch easier, with optimal weather over the course of the growing season providing a small but high-quality crop from the old vines around the Grange cottage.”

Matt Woo,
Penfolds Red Winemaker



MAGILL ESTATE

SHIRAZ 2021

The single-vineyard Magill Estate Shiraz is intrinsically linked to Penfolds beginnings. Sourced from the Magill vineyard on the edge of Adelaide’s eastern suburbs (just eight kilometres from the city’s CBD), fruit is crushed, fermented and matured on-site at the original winery, established in 1844. Magill Estate Shiraz, first produced in 1983, is an elegant, medium-weight style with velvety texture and fine tannins, matured in both French and American oak. It is a sleek, contemporary wine, yet crafted the original way: hand-picked, vinified in open fermenters and then basket pressed to complete fermentation in barrel.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Magill Estate

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 7.1 g/L, pH: 3.76

MATURATION

19 months in French oak (90% new) and American oak (10% new) hogsheads

VINTAGE CONDITIONS

Overall, a very mild growing season. Dry conditions in July were countered by good spring rainfall in September and October. Warm conditions prevailed throughout spring, driven by above-average minimum and maximum temperatures. There were only a handful of days above 35°C. Conditions in February and March were mild. Veraison was later than average, pushing harvest into March. The grapes were harvested in two parcels separated by a week. Most of the older vine material was picked on the 16th and 17th of February, then the newer plantings on the 23rd and 24th of February.

COLOUR

Deep dark red with a purple core

NOSE

There is always a lovely familiarity to a new release Magill Estate Shiraz. A wine that always proudly showcases the unique characteristics of our home in the Adelaide foothills. Sweet fruits are to the fore, blackcurrant pastille, cherry liqueur, stewed mulberry compote and blueberry danish. The floral aromas lean towards violets and lavender, the latter famously lining the driveway through the vines. Sweet vanilla and cinnamon custard and a hint of liquored chocolate add to the allure. Savoury notes of olive tapenade and bresaola provide a counterweight.

PALATE

Dense and generous. The sweet fruits make room for mouthwatering, savoury meaty flavours. Seared venison fillet. Beef Wellington. Demi-glaze. Dark chocolate sweetness fills the mid-palate. Fine ripe tannins wrap the fruit. An oak derived creaminess coats the palate. There is a lovely balance between acid, tannins, oak and fruit. A wine that speaks strongly to a sense of place.

PEAK DRINKING

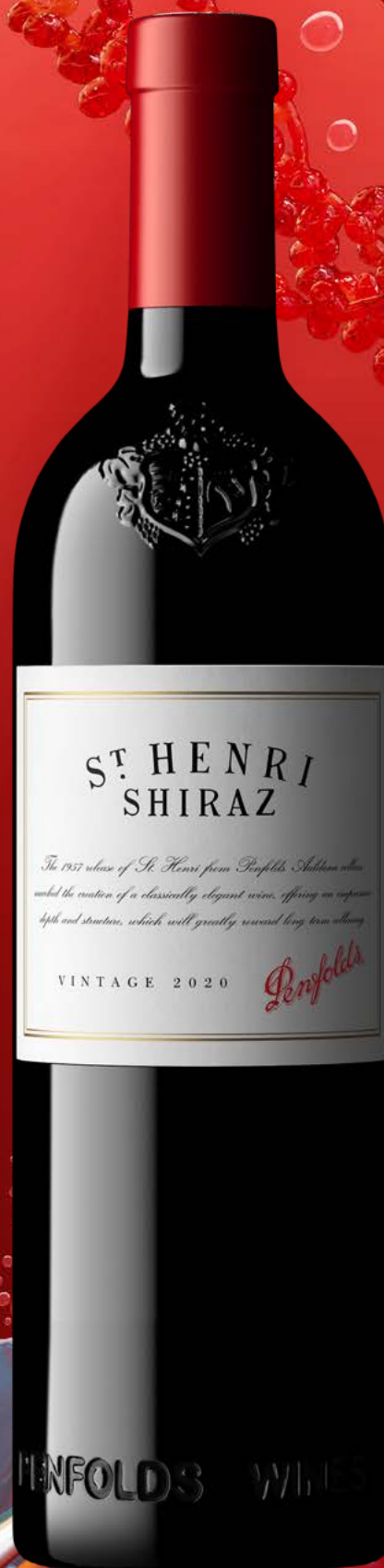
Now – 2045

LAST TASTED

April 2023

“The Penfolds winemaking team have always gravitated towards St Henri, for both reasons of style and what the wine stands for. It is full of self-confidence and conviction yet also seems to be so ethereal and full of grace. A wine that can trace its name back to the 19th century, and revived by John Davoren in the 1950s, St Henri has always captured the hearts of Penfolds inner sanctum. Without the influence of new oak, the wine must stand on fruit quality alone. Rarely a challenge, but at the same time it is a testament to Penfolds blending prowess.”

Stephanie Dutton,
Penfolds Group Winemaker



ST HENRI

SHIRAZ 2020

St Henri is a time-honoured and alternative expression of shiraz, and an intriguing counterpoint to Grange. It is unusual amongst high quality Australian red wines as it does not rely on any new oak. Released for the first time by Penfolds in the early 1950s (first commercial vintage 1957), it gained a new lease of life in the 1990s as its quality and distinctive style became better understood. Proudly, a wine style that hasn't succumbed to the dictates of fashion or commerce. St Henri is rich and plush when young, gaining soft, earthy, mocha-like characters with age. It is matured in an assortment of old large vats that allow the wine to develop, imparting minimal, if any oak character. Although a small proportion of cabernet may sneak into the blend, the focal point for St Henri remains shiraz.

GRAPE VARIETY

Shiraz

VINEYARD REGION

McLaren Vale, Barossa Valley, Clare Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.62

MATURATION

12 months in large seasoned oak vats

VINTAGE CONDITIONS

South Australia experienced the second consecutive year of winter drought. Spring was cool and dry, conditions that continued well into November delaying flowering and fruit-set. With root-zone moisture levels well below average, irrigation was vital. The 2019 calendar year was the driest on record in the Barossa Valley, while the Clare Valley had the driest winter in 120 years. Clare Valley and Barossa Valley experienced frosts in September that also reduced yields. October was windy in Clare Valley which challenged fruit-set. The beginning of summer was marked by a state-wide heatwave. In all, the Barossa Valley had 26 summer days recorded over 35°C. Cooler conditions in January and February provided some much welcome relief. McLaren Vale had above average rainfall in February, which ensured the vines were able to finish the remainder of the season in good shape. Bunch weights and berry numbers were low across the three regions with yields significantly below average. As is often the case, adversity and low yields can produce outstanding quality, and 2020 was no exception. The harvest produced some outstanding parcels of shiraz well suited to the St Henri style.

COLOUR

Garnet red with a dark purple core

NOSE

The fruit profile is a delight, oak playing no role in the aromatics. Shiraz, unadulterated! The descriptors need to be coaxed from the glass with a gentle swirl.

Fruits of the forest are first to emerge, berry conserve, strawberry flan and rhubarb tart. There is a hit of confectionary, reminiscent of red glace cherries.

Savoury notes include German *Blutwurst* spiced sausage, pan scrapings from roast lamb and salt cured beef with black peppercorns. Ferric notes of iron filings and whetstone swarf round out an impressive showing.

PALATE

True to form, the palate is quite savoury. Japanese nori paper and olive brine offer a very morish umami nuance.

Fresh blueberry and mulberry leaf anchor the core of the mid-palate. Exotic spices adding intrigue, Alleppey turmeric, toasted cumin, pimento.

The tannins are very tactile, comparable to Dutch cocoa. A classic St Henri that will reward extended time in the cellar.

PEAK DRINKING

Now – 2050

LAST TASTED

April 2023

“One of our most celebrated show wines, Reserve Bin A is a showcase for cool climate Adelaide Hills Chardonnay. This release more than lives up to its coveted reputation, highlighting the quality harvest of 2022 while displaying a distinct regional flair. Drinking beautifully now but promises to build further complexity for a decade or more if carefully cellared.”

Kim Schroeter,
Penfolds White Winemaker



RESERVE BIN A

ADELAIDE HILLS CHARDONNAY 2022

Reserve Bin A Chardonnay has evolved into a wine that is now a distinctive, single-region style in its own right, with a contemporary and expressive Adelaide Hills chardonnay persona. Fruit is hand-picked into small bins and then whole-bunch pressed. A portion of the juice is allowed to undergo a natural fermentation, sans inoculation. Every new and seasoned French oak barrique is its own unique 225-litre ferment. Enhanced mouthfeel and complexity is achieved by fermenting and maturing on solids with regular yeast lees stirring (bâttonnage). 100% malolactic fermentation (all natural).

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Adelaide Hills

WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 6.4 g/L, pH: 3.1

MATURATION

Eight months in French oak barriques (75% new)

VINTAGE CONDITIONS

The 2022 Adelaide Hills vintage was celebrated for its long cool ripening and the absence of adverse outcomes from the forecast La Niña influence. The region enjoyed healthy winter rainfall and a relatively dry September which encouraged good canopy development and even budburst. Spring temperatures were generally cooler than average with October being the coldest in decades. A hailstorm on the 28th of October caused some crop loss. The cold weather delayed flowering and fruit set by several weeks, however yields were near average. Generally mild weather prevailed over summer and autumn, resulting in a long growing season and leisurely harvest. These conditions were very conducive to growing quality chardonnay with strong varietal characteristics and bracing natural acidity.

COLOUR

Platinum/white gold

NOSE

Very restrained, tightly coiled. With a gentle swirl emerge notes of custard apple, granny smiths, white nectarine and beurre bosc pear.

Pistachio, cashew nuts and ground almond meal provide nuance. Sweet nougat entices. Apple blossom.

The oak has been fully absorbed, with just a suggestion of barrel ferment character showing through.

PALATE

A powerful, complex and dynamic wine. The phenolics have plenty of depth and length.

The palate has real drive, held together by a core of taught acidity. The mouthfeel has a lovely texture and weight.

Stone fruits provide sweetness, white peach and nectarines. Old fashioned poached loquats in syrup. Almond meal and freshly sliced pear. Wet steel and river pebble minerality. The finish is long and memorable.

PEAK DRINKING

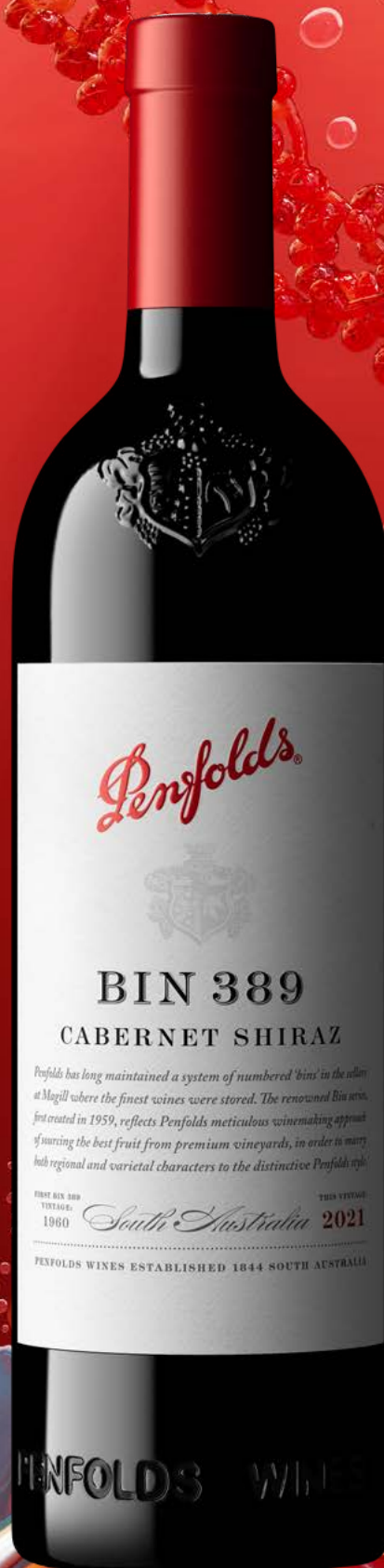
2024 – 2035

LAST TASTED

April 2023

“In a vintage as strong as 2021, parcels that might otherwise have found their way higher up the Penfolds totem pole are used to craft Bin 389, a wine that always benefits from the relegation of Grange and Bin 707 parcels at our post-vintage classification. This is one for collectors to double down on, with a drinking window that extends well into the second half of the century.”

Andrew Baldwin,
Penfolds Red Winemaker



BIN 389

CABERNET SHIRAZ 2021

Bin 389 was often referred to as ‘Baby Grange’, in part because components of the wine are matured in the same barrels that held the previous vintage of Grange. First made in 1960 by the legendary Max Schubert, this was the wine that helped forge Penfolds reputation with red wine drinkers by combining the structure of cabernet sauvignon with the richness of shiraz. Exemplifying the judicious balance of fruit and oak, Bin 389 highlights the generous mid-palate Penfolds is known for.

GRAPE VARIETY

Cabernet Sauvignon (53%), Shiraz (47%)

VINEYARD REGION

McLaren Vale, Coonawarra, Barossa Valley, Wrattenbully, Padthaway

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.67

MATURATION

12 months in American oak hogsheads (37% new)

VINTAGE CONDITIONS

McLaren Vale enjoyed a relatively mild growing season. Dry conditions in July were countered by good spring rainfall. Warm conditions prevailed throughout spring. There were only nine summer days above 35°C. January conditions were near average, however conditions in February and March were mild. Veraison was late and that pushed harvest into March. The Barossa Valley growing season was also relatively mild with long dry spells. July was unusually dry, however good falls in August provided a solid foundation for the vines to thrive in spring. Spring temperatures were generally warmer than average with favourable climactic conditions for budburst and flowering. Summer temperatures were near long-term average, with 21 days >35°C. Coonawarra, Wrattenbully and Padthaway in the Southeast all had a favourable start to the growing season. Spring was notably warm, November especially, up +3°C on the long-term average in Coonawarra. Coonawarra experienced seven days of minimum temperatures <2°C, however none of these were below 0 and no frost damage was reported. Wrattenbully had some isolated frost, but with minimal crop loss. Conditions for flowering were ideal, leading to excellent fruit set and yields. Padthaway yields were 25% above the norm. Except for a few wet days in February, the predicted La Niña conditions failed to materialise. Overall, the summer and autumn conditions were cooler than average, allowing grapes to ripen slowly and evenly. An outstanding vintage for both cabernet sauvignon and shiraz.

COLOUR

Black core, purple rim

NOSE

A kaleidoscope of aromas. First noted, sweet pastries. Blueberry danish and chocolate croissant. Sugar dusting. The fruits of the forest are quick to emerge, fresh blackberries and mulberries dominant.

There is the faintest suggestion of formic acid, Max Schubert would approve. Dried bay leaf, pink peppercorns and black cardamom add spicy intrigue.

The imagination conjures thoughts of rare roast beef with black pepper crust, seared venison loin, coal dust, cocoa powder and graphite. With a swirl, aniseed/licorice notes become pronounced.

PALATE

A flawless integration of the two varietals, neither dominating but working together in harmony.

The aroma descriptors deftly match the palate. Flavours of black fruit and red fruit compote abound. Cocoa powder sweetness adds weight to the substantial mid-palate.

There are plenty of savoury flavours to balance out the sweetness, with cold sliced salted beef, roast lamb cooking juices and cured pastrami.

The tannins are fine, reminiscent of oolong tea, providing plenty of structure. The delicious fruit is married seamlessly with the creamy American oak.

A fine seam of acid provides a refreshing lift on the finish. Very approachable now, but with plenty to offer down the track.

PEAK DRINKING

2025 – 2055

LAST TASTED

April 2023

“Often thought of as the little brother of Bin 707, the stellar 2021 vintage is a reminder that Bin 407 is also a long-term maturation proposition. The contention that the finished wine is greater than the sum of the parts is well argued, with contributions from many of South Australia’s best wine regions honing this cabernet sauvignon into a real showstopper. A wine that will deliver on the ‘Rewards of Patience’ mantra.”

Andrew Hales,
Penfolds Red Winemaker



BIN 407

CABERNET SAUVIGNON 2021

Launched with the 1990 vintage in 1993, Bin 407 was developed in response to the increasing availability of high-quality cabernet sauvignon fruit. Inspired by Bin 707, Bin 407 offers varietal definition and approachability, yet still possessing structure and rich depth of flavour. Textbook cabernet sauvignon, the expressive Bin 407 demonstrates the reward of Penfolds multi-regional blending philosophy. A core of ripe fruit is well supported by sensitive use of French and American oak.

GRAPE VARIETY
Cabernet Sauvignon

VINEYARD REGION
Coonawarra, Wrattenbully, McLaren Vale, Padthaway, Barossa Valley, Adelaide Hills

WINE ANALYSIS
Alc/Vol: 14.5%, Acidity: 6.3 g/L, pH: 3.67

MATURATION
12 months in French (25% new) and American (12% new) oak hogsheads, with the balance in l-y.o. French and American oak hogsheads

VINTAGE CONDITIONS
Coonawarra, Wrattenbully and Padthaway all had a favourable start to the growing season. Spring was notably warm, November especially, up +3°C on the long-term average. Coonawarra experienced seven days of minimum temperatures <2°C, however none of these were below 0 and no frost damage was reported. Wrattenbully had some isolated frost, but with minimal crop loss thanks to deployment of frost fans. Conditions for flowering were ideal, leading to excellent fruit set and yields. Padthaway yields were 25% above the norm. McLaren Vale also enjoyed a relatively mild growing season. Dry conditions in July were countered by good spring rainfall, with warm conditions prevailing through spring. There were only nine summer days above 35°C. January conditions were near average, however conditions in February and March were mild. Veraison was late and that pushed harvest into March. The Barossa Valley growing season was also relatively mild with long dry spells. July was unusually dry, however good falls in August provided a solid foundation for the vines to thrive in spring. Spring temperatures were generally warmer than average with favourable climatic conditions for budburst and flowering. Summer temperatures were near long-term average, with 21 days >35°C. The Adelaide Hills region was also hit by “dry July”, but well managed blocks produced some exceptional parcels of cabernet sauvignon. Overall, the summer and autumn conditions were cooler than average, allowing grapes to ripen slowly and evenly. Except for a few wet days in February, the predicted La Niña conditions failed to materialise. An outstanding vintage for South Australian cabernet sauvignon.

COLOUR
Crimson red

NOSE
Compelling, attention grabbing. Varietally correct, all the T’s crossed and I’s dotted. There is a lot to decipher here. First, heady aromatics of violets, blackberry and mulberries. Cherry clafoutis, blood plums, brioche. Next to emerge are the leafy, herbaceous notes, perfectly rendered without any suggestion of under ripeness. Mulberry leaf, bay leaf, wet tobacco/cigar box add further intrigue. Classic English baking spices lurk quietly in the background.

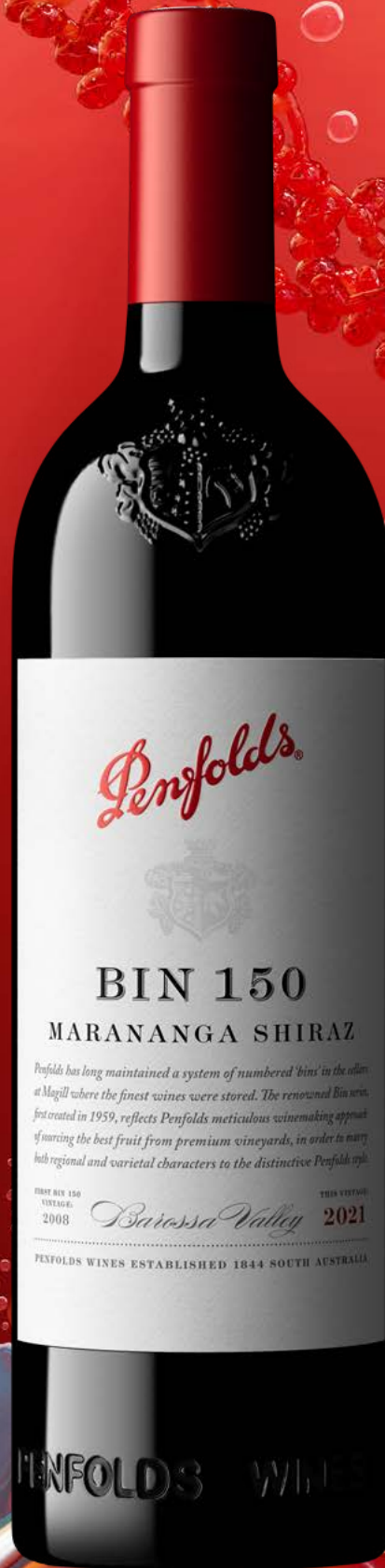
PALATE
After the aromatic impression, one might expect a forbidding palate. Not so. It’s remarkably approachable, yet clearly built for a long spell in the dungeon. The cool dark fruits are very concentrated and varietal. The leafy notes on the nose morph into char-grilled savoury flavours of grilled capsicum and cumin spiced eggplant, infused by sandalwood and cherry wood smoke. The tannins are graphite-like, fine but reassuringly persistent, with a faint suggestion of bitter dark chocolate. At the time of tasting the wine is very energetic, dancing the tango at full tempo. Don’t expect a slow waltz anytime soon. One for the long haul.

PEAK DRINKING
2025 – 2055

LAST TASTED
April 2023

“In the centre of the Barossa Valley lies the small hamlet of Marananga, a region famed for producing exceptional shiraz and a favourite hunting ground for Penfolds winemakers. The 2021 vintage conditions were ideal for ripening grapes with great concentration and a unique regional signature. One of the strongest releases since the inaugural 2008 vintage.”

Matt Woo,
Penfolds Red Winemaker



BIN 150

MARANANGA SHIRAZ 2021

Bin 150 Marananga Shiraz is a sub-regional expression that is unmistakably Penfolds in character. Conceived from the ancient soils around the township of Marananga, located very close to the centre of the Barossa Valley. The warm dry conditions, rich red clay and sandy loam soils provide the backbone to some of the Barossa Valley’s best-known wines. Bin 150 is a contemporary shiraz alternative, a sub-regional offer framed by a mix of oaks; French and American, old and new, small and large – crafted the ‘Penfolds way’.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Marananga, Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.9 g/L, pH: 3.65

MATURATION

18 months in French oak (29% new) and American oak (29% new) hogsheads and large puncheons

VINTAGE CONDITIONS

Winter rainfall was 20% below the long-term average due to low rainfall experienced in the month of July. However, a wetter than average August contributed to healthy soil moisture profiles for the commencement of the growing season. Spring temperatures were slightly warmer than average with excellent climactic conditions for budburst and flowering. Marananga recorded 21 days of summer temperatures >35°C. Apart from a few wet days in early February, the predicted La Niña failed to impact the Barossa Valley in any significant way. The temperatures from January to March were like the long-term average, with February slightly cooler. The mild conditions made for an orderly harvest, with shiraz grapes exhibiting strong varietal typicity. An excellent vintage for the Barossa Valley.

COLOUR

Dark purple core with a ruby rim

NOSE

A generous decant is encouraged to let the aromatic unfurl. First noted are the dark, purple fruits. Fresh satsuma plums and blackcurrant, with sweet notes of cinnamon fruit bun. Preserved plum jam and quince paste aromatics add to the allure. There are exotic notes from the spice cupboard: juniper berries, dried rosemary, sweet paprika and bay leaves... aromatics redolent of Spanish tapas: patatas bravas, duck paté and cured jamon. A hydrocarbon/coal dust note provides a regional cue, infused by ironstone/limestone minerality.

PALATE

A beautifully balanced wine. Sweet and savoury nuances in perfect yin and yang. First admired, sweet/tart plum succulence. Crème brûlée and pannacotta creaminess add weight to the palate. Childhood memories of humbug confectionery are easily evoked. The tannins are fine and chalky, perhaps influenced by Marananga’s ironstone and limestone rich soils. Minerality is apparent, with a fine steely, cranberry like acidity holding court.

PEAK DRINKING

2025 – 2050

LAST TASTED

April 2023

“With a long proud history, Bin 28 Shiraz is beloved by collectors for both its accessibility on release and its proven track record in the cellar. The spoils of the 2021 vintage are on show here, a benchmark Bin 28.”

Henry Slattery,
Penfolds Red Winemaker



BIN 28

SHIRAZ 2021

Bin 28 offers a showcase of warm climate Australian shiraz – ripe, robust and generously flavoured. First made in 1959, Bin 28 was originally 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, with the Barossa Valley always well represented.

GRAPE VARIETY

Shiraz

VINEYARD REGION

McLaren Vale, Barossa Valley, Padthaway, Wrattenbully, Clare Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.69

MATURATION

12 months in American oak hogsheads (7% new)

VINTAGE CONDITIONS

McLaren Vale enjoyed a relatively mild growing season. Dry conditions in July were countered by good spring rainfall. Warm conditions prevailed throughout spring. There were only nine summer days above 35°C. January conditions were near average, however conditions in February and March were mild. Veraison was late and that pushed harvest into March. The Barossa Valley growing season was also relatively mild with long dry spells. July was unusually dry, however good falls in August provided a solid foundation for the vines to thrive in spring. Spring temperatures were generally warmer than average with favourable climactic conditions for budburst and flowering. Summer temperatures were near long-term average, with 21 days >35°C. Wrattenbully and Padthaway in the Southeast all had a favourable start to the growing season. Spring was notably warm, November especially, up +3°C on the long-term average. Wrattenbully had some isolated frost, but with minimal crop loss. Conditions for flowering were ideal, leading to excellent fruit set and yields. Padthaway yields were 25% above the norm. The Clare Valley experienced similar conditions to the Barossa Valley with only 11 days recorded above 35°C. Yields were low, especially on dry grown blocks, however that was offset by the exceptional fruit quality. Except for a few wet days in February, the predicted La Niña conditions failed to materialise. Overall, the summer and autumn conditions were cooler than average, allowing grapes to ripen slowly and evenly. An outstanding vintage for both cabernet sauvignon and shiraz.

COLOUR

Black core, garnet rim

NOSE

A classic Penfolds aromatic profile, an exemplar of House Style.

Very generous and lifted aromatics. Sweet and savoury notes compete for attention. Interestingly, the savoury characters narrowly win the arm wrestle.

A fascinating concoction of umami notes: roast meat pan-scrappings, dark soy sauce, sopressa salami. Chinese char sui pork and five spiced quail. Dried herbs: rosemary/oregano.

There is an abundance of dark, brooding shiraz fruit with ripe plums and blackberries to the fore.

Floral notes of potpourri and violets provide lift. Dry fermented black tea, ground allspice and toasted ajwain seeds provide an exotic allure.

PALATE

As advertised! Full-bodied, rich and generous. Lovely mocha, chocolate, espresso flavours. The confectioner provides black jellybean, licorice, chocolate truffles and rum and raisin. Very generous fruits fill an ample, plush mid-palate. A trip to the German cake shop: black forest cake, strudel, crème anglaise. Toasted fennel seeds and fresh tarragon.

The acidity is juicy and energetic. Bold, attentive, structural graphite-like tannins hold the package together.

The oak is completely absorbed, allowing the fruit to shine. The finish is long and fine, with a taught shale, mineral-like impression that lingers forever.

PEAK DRINKING

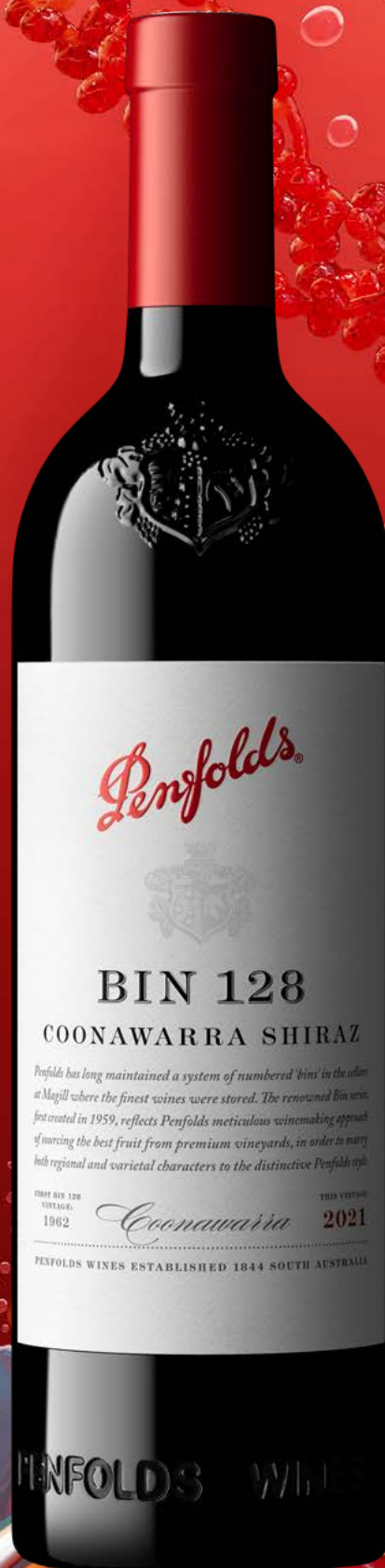
Now – 2050

LAST TASTED

April 2023

“The cool climate and ancient terra rossa soils of Coonawarra are renowned for producing shiraz grapes that express elegant, medium bodied, aromatic qualities. Maturation in fine grained French oak compliments these features. The 2021 vintage produced an exceptional harvest that highlights the tremendous versatility of the varietal. As lovely as it is in the full flush of youth, there is no question several decades of enjoyment await those who have the patience.”

Andrew Hales,
Penfolds Red Winemaker



BIN 128

COONAWARRA SHIRAZ 2021

With each vintage release the cool-climate Bin 128 Coonawarra Shiraz provides an interesting counterpoint to the more opulent and richly concentrated warm climate Bin 28 Shiraz. Bin 128 comprises fruit sourced from the unique terra rossa red clay over limestone soils of Coonawarra, a region that exemplifies the perfume, transparency and seductive nature of cool-climate red table wines. Coonawarra has remained the source of shiraz fruit for Bin 128 since the inaugural release of the 1962 vintage. To further enhance the regional qualities of Bin 128, the wine is matured in a mixture of new and seasoned French oak hogsheads, élevage that was refined during the 1980s when the transition was made from American to French oak.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Coonawarra

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.60

MATURATION

12 months in French oak hogsheads (21% new, 22% 1-y.o.)

VINTAGE CONDITIONS

Coonawarra had a dry start to the growing season. However, February was wetter than average thanks to an inch of rain falling on the 5th and 6th. Spring was notably warm, November especially, up +3°C on the long-term average. Coonawarra experienced 7 days of minimum temperatures <2°C, however none of these were below zero and no frost damage was reported. Conditions for flowering were the best reported in 20 years, leading to excellent fruit set and yields. A peak of extreme heat occurred on 16th February, with maximum temperatures consistently >35°C for a four-day period. The 24th of January recorded the hottest day for the summer at 42.3°C. Overall, the summer and autumn conditions were cooler than average, allowing shiraz grapes to ripen slowly and evenly. The extra hang time produced lovely varietal characters. A brilliant vintage.

COLOUR

Plum purple

NOSE

Blue fruits, violets and cracked black pepper help us to orientate. Fresh mulberries, wild white strawberries and boysenberries compliment a darker panforte nuance.

Just baked panettone with vanilla cream adds a sweet allure. Savoury aromas manifest as roast beef with horseradish, paprika, Moroccan spices with a hint of struck match and pencil shavings.

PALATE

The palate is medium-weight, relative to the likes of the warm climate Bin 28 shiraz.

The blue fruits noted on the nose are quite apparent on the flavour profile. However, the wine is orientated towards the savoury end of the spectrum. Cured meats, pepper, olives and paprika flavours vying for attention. On further inspection, almond kernels and cardamom add to the allure.

The tannins are silken, finely woven around the fruit. The acid line is as neat as a pin. Everything is in the right place, a lovely wine now with decades of potential for those who can wait.

PEAK DRINKING

Now – 2038

LAST TASTED

March 2023

“The shiraz, grenache and mataro varieties have been part of the Barossa Valley landscape since the early 1840s. The exceptional 2021 vintage marks a return to the grenache variety dominating the blend, with shiraz and mataro in support. An aromatic, approachable wine that offers great versatility with a wide selection of cuisines.”

Shavaughn Wells,
Penfolds Red Winemaker



BIN 138

BAROSSA VALLEY GRENACHE SHIRAZ MATARO 2021

Bin 138 draws its inspiration from the wines of Southern Rhône, where shiraz, grenache and mataro (mourvèdre) are blended in varying proportions to create full-bodied wines possessing rich and heady perfume. Each year fruit for Bin 138 is sourced from Barossa Valley vines and then matured in seasoned and a small proportion of new oak hogsheads to allow the different varieties to shine through. The first vintage release of this varietal blend was the 1992, labelled ‘Old Vine Barossa Valley’ – it was then elevated to Bin status with the 1998 vintage.

GRAPE VARIETY

Grenache (50%), Shiraz (44%), Mataro (6%)

VINEYARD REGION

Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.2 g/L, pH: 3.63

MATURATION

12 months French (10% new) and American (2% new) oak barrels

VINTAGE CONDITIONS

Winter rainfall was 20% below the long-term average primarily due to low rainfall experienced in the month of July. However, a wetter than average August contributed to healthy soil moisture profiles for the commencement of the growing season. Spring temperatures were slightly warmer than average with excellent climatic conditions for budburst and flowering. The region recorded 21 days of summer temperatures >35°C. Apart from a few wet days in early February, the predicted La Nina failed to impact the Barossa Valley in any significant way. The temperatures from January to March were like the long-term average, with February slightly cooler. The mild conditions made for an orderly harvest, with each varietal ripening with optimal flavour, tannin and acid profiles. An excellent vintage for the Barossa Valley.

COLOUR

Purple, crimson rim

NOSE

Grenache fruits to the fore. A swirl and a sniff are enough to provide a metaphorical trip to the Arabian spice souk. Whole pimento, fenugreek, pink peppercorns, anise and musk.

There is a lovely lift, with notes of cola, balsamic glazed ham, poached quince, sloe berry and Campari. German schwarzwälder (gâteau) cake.

On further inspection, there is a mouthwatering savoury tea-smoked duck aromatic.

PALATE

All three varieties play a complementary role. There is a lovely juicy fruit like flavour profile, not over-ripe in the least.

Exotic black and red fruits abound: lingonberries, logan berries, olallieberries, red currants. Green tomato salsa and lemon myrtle olives add a savoury dimension.

The acidity is taught and bright, while the tannins are very fine. The wine has a lovely structure and is already drinking beautifully.

Offers plenty of versatility for food pairing.

PEAK DRINKING

Now – 2035

LAST TASTED

April 2023

“The grenache varietal has long played an important role at Penfolds, first as a component in our fortified blends, sweet styles that hark back to Mary Penfold’s wines of the late 19th century. In the 1990s it was first used in dry red table wine blends, added to shiraz and mataro to create the aromatic Bin 138. Under the Cellar Reserve tier, we have periodically released grenache as a standalone varietal, honing our understanding of the grape and its expression of place. We are proud to present our first Bin 21 Grenache, marking an important milestone in our quest to master this beguiling varietal.”

Shavaughn Wells,
Penfolds Red Winemaker



BIN 21

GRENACHE 2022

Penfolds have long maintained a system of numbered ‘bins’ in the cellars at Magill Estate where the first bottled wines were stored for maturation. The renowned Bin series, first created in 1959, reflects Penfolds meticulous winemaking approach of sourcing the best fruit from premium vineyards, to marry both regional and varietal characters to the distinctive Penfolds style. This inaugural Bin 21 Grenache was sourced from vines in the Barossa Valley, some planted as far back as the 1930s. Grenache has thrived in the soils of the Barossa Valley since the 1840s. The climate of the Barossa Valley is not dissimilar to the warm dry regions of Europe where the origins of the varietal can be traced. Our first Cellar Reserve Barossa Valley Grenache was made in 2002, and it is still keenly sought by collectors today. This year’s Collection Release marks 21 years since that remarkable wine was made, thus “21” is the Bin number we have anointed this new Bin wine.

GRAPE VARIETY

Grenache

VINEYARD REGION

Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 5.8 g/L, pH: 3.52

MATURATION

Matured in French oak (6% new, 5% l-y.o.)

VINTAGE CONDITIONS

With the benefit of near average winter rainfall, the 2022 growing season in the Barossa Valley got off to a solid start. September was warm, however temperatures remained below average for most of the season. Several low-pressure systems during October topped up the soil moisture profiles. Windy conditions affected flowering and reduced yields in some vineyards. Thunderstorms on the 28th of October and the 6th of November caused some isolated hail damage around Tanunda and Angaston. November rainfall was also above average, while December was typically quite dry. There were only 11 days >35°C and no days above 40 degrees during summer. Dry and medium-warm weather prevailed during the harvest with good temperature variation between night and day. This allowed picking at optimal ripeness and freshness. Grenache yields were better than expected thanks to large berry size and excellent growing conditions.

COLOUR

Bright crimson

NOSE

Grenache in all its glory. Red fruits proudly lead the charge: raspberries, cranberries and pomegranate. Fragrant coulis on a summer berry pudding sprinkled with frozen strawberry dust.

Ferric notes of steel wool and cordite allude to the iron-rich clay soil upon which the vines prosper in the Barossa Valley. Charcuterie aromas of Jamón Ibérico conjure thoughts of Spanish tapas bars. Mojama dry cured tuna notes add an interesting slightly saline nuance. Rubbed olive leaves, sumac spice and ginger peel aromas round out a very enticing nose. Oak has been completely subdued by the generosity of the fruit.

PALATE

An approachable, medium bodied palate.

Red fruits are to the fore, strawberries especially, with assorted wild *fruit des bois*. Refreshing acidity, manifesting as pomegranate juice and fresh cranberry, provides succulence and balance.

Silken grenache tannins with a parchment, rice paper-like texture holds together the abundantly generous fruit. The composite elements are united in solidarity.

A delightful debut Bin 21 Grenache.

PEAK DRINKING

Now – 2035

LAST TASTED

April 2023

“Arguably the most enigmatic of all grape varieties, pinot noir is demanding of both viticulturist and winemaker, which makes it endlessly fascinating to work with. The cool climate of Tasmania, Australia’s most southern state, is well suited to slow and steady ripening, a trait that builds complexity of flavour, ripe phenolics and fine acidity in the grapes. The 2022 Bin 23 continues the evolution of the style, expressing complex varietal nuance and lovely balance.”

Tom Shanahan,
Penfolds Red Winemaker



BIN 23

PINOT NOIR 2022

Bin 23 derives its name from ‘Cellar 23’ at Magill Estate, where pinot noir barriques are often stored during maturation. It follows in the footsteps of the Penfolds Cellar Reserve Pinot Noir, a wine first made from Adelaide Hills grapes in 1997. Reflecting an evolving style, regional definition and complexities of the many and varied pinot noir clones, Bin 23 Pinot Noir is an elegant, lighter bodied inclusion in the Penfolds Collection. The relationship between Penfolds and cool-climate regions continues to evolve with fruit sourcing shifting to the island of Tasmania, famed for its pristine environment and quality grapes.

GRAPE VARIETY

Pinot Noir

VINEYARD REGION

Tasmania

WINE ANALYSIS

Alc/Vol: 13.5%, Acidity: 6.0 g/L, pH: 3.55

MATURATION

Matured in French oak barriques (35%)

VINTAGE CONDITIONS

Tasmania’s winter rainfall was below average, however a wetter than average October resulted in favourable soil moisture profiles leading into budburst. A series of cold fronts brought spring snow to elevated parts of the state, but there were no frost events in the vineyards. Canopy health stayed strong but not overly vigorous. Lower spring temperatures and gusty winds during flowering resulted in lower than anticipated yields. Warmer summer temperatures prevailed throughout the season, however there were no days recorded >35°C. The optimal conditions during veraison ensured there was no disease pressure. Bunch weights were below average; however, quality was exceptional in both company and grower vineyards.

COLOUR

Candy strawberry red

NOSE

Aromatically, this wine is remarkably complex for a lighter bodied style, tantalising.

Dark cherries, strawberry sorbet and barberries provide a delightful aromatic lift. The fruit is ably supported by an enchanting oak-char nuance.

Earthy forest floor, bramble and truffle notes add further complexity.

On the savoury side of the equation are notes of cold lamb, capocollo and pimento stuffed olives in brine.

Wet slate and river pebbles round out a complex aromatic profile.

PALATE

A lovely texture on the palate, with fine, delicate tannins and just ripe phenolics.

Steely acidity drives the length providing succulent minerality. Cherry pips, sour cherry and cranberry are complemented by an Aperol-like bitterness on the finish. Very seductive, the second glass beckons. A versatile wine to pair with food, especially duck and other game dishes.

PEAK DRINKING

Now – 2031

LAST TASTED

April 2023

“Despite the significant distance between them, the stars aligned across Tasmania, Tumbarumba and the Adelaide Hills regions for the 2022 growing season. This release is a blend of 1/3 of each region, with the benefit of some significant A-grade inclusion from the Yattarna and Reserve Bin classification relegation process.”

Kym Schroeter,
Penfolds White Winemaker



BIN 311

CHARDONNAY 2022

Bin 311 Chardonnay truly reflects the winemakers’ mantra of going where the fruit grows best and where it best suits style. From the 2017 release of Bin 311, fruit sourcing moved from single region to multi-regional. Today the cool climate vineyards of Tasmania, Tumbarumba and the Adelaide Hills are our primary source of fine quality chardonnay. In true Bin 311 style, not unlike Yattarna, it exhibits lemon/lime aromas and a mineral acid backbone, complemented by barrel fermentation and maturation in new and seasoned oak.

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Tasmania, Tumbarumba, Adelaide Hills

WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 6.5 g/L, pH: 3.09

MATURATION

Eight months in French oak barriques (34% new)

VINTAGE CONDITIONS

Tasmania’s winter rainfall was below average, however a wetter than average October resulted in favourable soil moisture profiles leading into budburst. A series of cold fronts brought spring snow to elevated parts of the state, but there were no frost events in the vineyards. Lower spring temperatures and gusty winds during flowering resulted in lower than anticipated yields. Warmer summer temperatures prevailed throughout the season, however there were no days recorded >35°C. The optimal conditions during veraison ensured there was no disease pressure. Quality was exceptional in both company and grower vineyards. La Niña made her presence felt in Tumbarumba, with very heavy downpours of rain before and after flowering. However, dry conditions kicked in afterwards and yields and quality were both excellent. The Adelaide Hills vintage 2022 was celebrated for its long cool ripening and the forecast La Niña failing to cause any real problems. The region enjoyed healthy winter rainfall and a relatively dry September which encouraged good canopy development and even budburst. Spring temperatures were generally cooler than average with October being the coldest in decades. A hailstorm on the 28th of October caused some crop loss. The cold weather delayed flowering and fruit set by several weeks, however yields were near average. Generally mild weather prevailed over summer and autumn, resulting in a long growing season. These conditions were ideal for ripening quality chardonnay grapes. A strong vintage for all three regions.

COLOUR

Pale straw with lime green hues

NOSE

An exhilarating chardonnay, living up to the recently acquired moniker “Baby Yattarna”. The benefit of multi-regional blending is evident, with each distinct region bringing nuance to the final blend. Struck flint and steely minerality are a nod to our Tasmanian inclusion. Subtle white stone fruit and cured lemon suggestive of the Adelaide Hills. While lime, lemon and wet stone minerality a reflection of the high-altitude vines of Tumbarumba. A hint of Tahitian lime zest ‘oil’ adds an exotic note, tempered by a lemon curd/ pastry sweetness.

PALATE

An exemplar of the modern Penfolds chardonnay style. An elegant wine, with lovely cool climate fruit providing ample palate weight. Honeydew melon, white peach, cashew and nougat drive the flavour profile. There is a trademark minerality running through a seam of soft acidity. The phenolics are grippy and textured, melding seamlessly with fine grained French oak. This is a wine punching well above its weight division. Drinking beautifully now but will hold for a decade or more for those who like a more developed expression of the varietal.

PEAK DRINKING

Now – 2028

LAST TASTED

April 2023

“A vintage to remember, with much wetter and cooler conditions than we usually experience in Eden Valley. The slow ripening of the grapes leading to harvest produced an outstanding crop, with gorgeous aromatics and racy acidity.”

Kym Schroeter,
Penfolds White Winemaker



BIN 51

EDEN VALLEY RIESLING 2023

Created in the 1990s as part of the evolving Penfolds white wine development program, Bin 51 captures many attributes of the Eden Valley locale. The region’s high altitude and cool climate induces riesling with great finesse and elegance and a capacity for long-term cellaring. South Australia has gained worldwide recognition for producing definitive world-class riesling and Eden Valley always features. In their youth, the wines feature scented floral and citrus aromas, with a mineral edge and marked natural acidity, contributing significantly to the palate texture and flavour.

GRAPE VARIETY

Riesling

VINEYARD REGION

Eden Valley

WINE ANALYSIS

Alc/Vol: 11%, Acidity: 7.8 g/L, pH: 3.03

MATURATION

Stainless steel

VINTAGE CONDITIONS

The winter of 2022 was one of contrasts - June and August were both above average with over 100mm of rain falling, however July, at approximately 35mm, was one of the driest on record. Overall, winter rain was above average, leading into what would become one of the wettest springs on record with over 350mm of rain. As the vines grew, there was an ever-present and increasing disease threat, continually building with ongoing rain and no spray protection. Novel solutions were required. For the first time, a drone was used to spray all the Woodbury riesling grapes. This maintained healthy vine canopies and eliminated the disease threat. With soil profiles full of moisture, vine growth was uninhibited and crop development was unimpeded. The wet conditions made the growing season cooler than average and hence the vine growth rate was slow. However, with plenty of available soil moisture, berry size was excellent. This meant the surface area to juice ratio was low and phenolic content minimised. The cool conditions through summer delayed the start of vintage but resulted in a long, slow ripening period. The grapes developed terrific flavour and retained racy acidity. The 2023 vintage will be remembered for excellent quality wines with riesling showing strong varietal markers backed by fine acidity.

COLOUR

Very pale with lime green hues

NOSE

Gorgeous varietal aromatics. Punchy citrus fruits jump out: lime zest, lemon blossom/pith. Spring flowers – jonquil and apple blossom. Perfumed bath salts. Exotic fruits.

PALATE

Fresh and zesty. Citrus characters abound, lime juice noted. Flavoursome exotic fruits, feijoa, persimmon. There is a lovely drive to this wine, with mineral, mouth-watering/juicy mineral acidity. A wet stone/river pebble finish. Delicious now, with the promise of more to come.

PEAK DRINKING

Now – 2045

LAST TASTED

June 2023



CALIFORNIAN

“A terrific follow on from the inaugural 2018 vintage. Quantum is a contemporary style, a wine with great concentration and power, yet also showing a level of restraint and balance at a young age that bodes well for long term maturation.”

Andrew Baldwin,
Penfolds Red Winemaker



QUANTUM

CABERNET SAUVIGNON 2019

Penfolds Quantum Bin 98 is the continuation of a twenty-year endeavour from when Australian vine cuttings were planted in Californian soil. A Wine of the World that encapsulates a bold blending alliance, Quantum reveals a wine that shows wisdom, crafted with conviction but also embedded in the “quality-first” philosophy that underpins Penfolds flagships. The wine serves as the most powerful expression of our blending style and leads the charge in Penfolds ambition to seek out parcels of intense flavour, structural tannins and equal parts grace and complexity. Northern and southern hemispheres bring prized cabernet sauvignon from Napa Valley and pedigreed shiraz from South Australia, respectively, into each other’s realm. Not adhering to expectations and de rigueur.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Napa Valley, South Australia

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.53 g/L, pH: 3.73

MATURATION

16 months in American oak (80% new) and French oak (20% new) barriques

VINTAGE CONDITIONS

Napa Valley enjoyed good winter rainfall, which ensured the soil was fully saturated at the beginning of the growing season. Spring was cooler and wetter than recent years, resulting in a two-week delay to budburst and flowering. May rainfall was especially helpful in maintaining the soil moisture profile. Warm summer weather had the vines moving well, making up for the slow start to the season. August was characterised by warm days and cool nights, optimal conditions for veraison. Harvest across the region was one to two weeks later than usual with yields close to long-term average. A good vintage for cabernet sauvignon, with grapes showing bright acidity, powdery tannins, and strong varietal flavours. Average winter and spring rainfall offered the vines in South Australia healthy soil moisture profiles for the growing season. Cool conditions slowed vine growth in early spring with temperatures gradually warming in October. The late budburst, flowering and subsequent veraison delayed the commencement of harvest. Summer was typically warm and dry. However no adverse heatwaves were noted with only a few days reaching 40°C. Weather conditions during the final stages of ripening were dry with March rainfall below the long-term average. April was mild, allowing for an orderly completion of harvest. The prevailing autumnal conditions favoured fully ripened grapes with well-developed colours and flavours.

COLOUR

Purple core garnet rim

NOSE

An aromatic profile that transcends time and place. At once familiar, yet different. Penfolds seen through an intercontinental lens. A gentle swirl in a generously proportioned glass will elicit a treasure trove of sweet notes, seamlessly woven together. The *pâtisserie* has been busy... Crème brûlée, vanilla bean bavaois, Christmas pudding, tiramisu, licorice/aniseed and strawberry sorbet compete for attention.

There are subtle notes from *la fleuriste*, notably violets, iris and roses, while the *charcutier* has been toiling in the background. Savoury aromas of bresaola, smoked duck breast and beef carpaccio combine to induce a healthy appetite in the beholder.

PALATE

The palate is dense, brooding. The sweet notes on the nose manifest as flavours of dark/bitter chocolate with hazelnut praline. The mind wanders to childhood memories of Poly Waffle and Toblerone chocolate bars. There is a ferric impression, akin to old coins, wet ironstone and fresh black pudding. A second sip invites thoughts of Ligurian olives sprinkled with toasted fennel seeds. Italian chinotto poured on ice. Middle Eastern dukkah and za’atar round out an intriguing palate.

The acidity is fresh and lively, keeping the perceptual sweetness of the fruit well in check. The tannins are generous and structural, reminiscent of freshly brewed lapsang souchong tea.

PEAK DRINKING

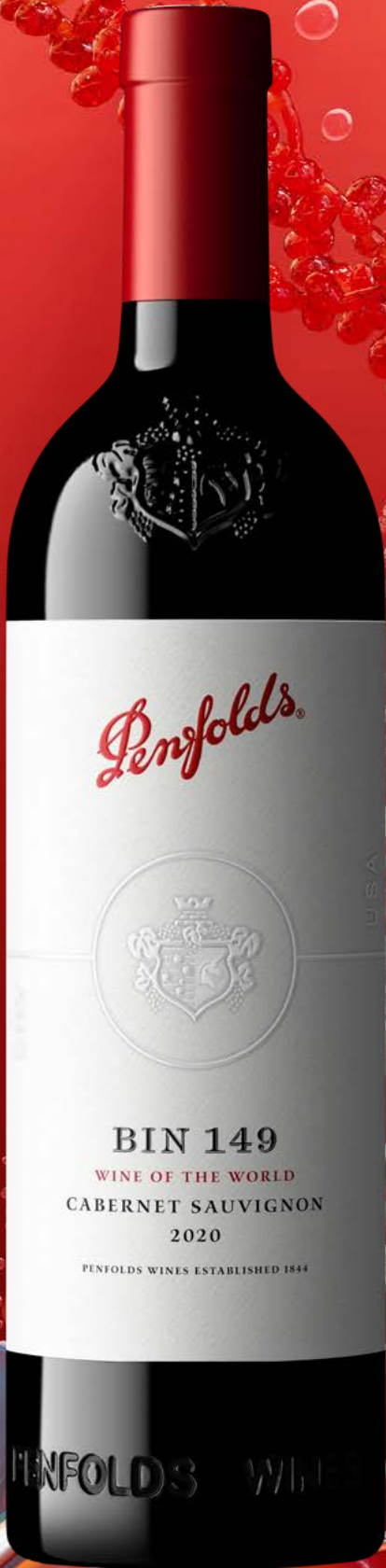
Now – 2053

LAST TASTED

March 2023

“In 2020, both hemispheres seemed to be in sync. Vintage conditions were remarkably similar, and maybe this is why parcels from Napa Valley and South Australia both came together as powerful and well-suited blending companions. Seeing Bin 149’s personality consistently emerge from vintage to vintage has become comforting for the Penfolds winemaking team. Three harvests in, and stylistic consistency is already being observed. However, this doesn’t mean that there isn’t wriggle room for evolution...”

Stephanie Dutton,
Penfolds Group Winemaker



BIN 149

CABERNET SAUVIGNON 2020

Penfolds Bin 149 Cabernet Sauvignon seeks out Northern Hemisphere excellence via meticulous vineyard and block selection, reinforced by flagship-worthy South Australian cabernet sauvignon. The result is distinctive, and of distinction. Bin 149’s name is derived from the percentage of South Australian cabernet sauvignon that was synergistically woven into the inaugural 2018 release. Napa Valley regional sourcing seeks to showcase strong tannic foundations, dark fruit intensity but with the added dimension of a unique “worldly” disposition. Matured in French and American oak, this release highlights Penfolds commitment to quality and winemaking approach.

GRAPE VARIETY
Cabernet Sauvignon

VINEYARD REGION
Napa Valley, South Australia

WINE ANALYSIS
Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.63

MATURATION
16 months in French oak (80% new) and American oak (20% new) barriques

VINTAGE CONDITIONS
The 2020 season in Napa Valley began with a warm, dry winter. Decent rainfall and cooler weather didn’t arrive until the end of March. Mild spring conditions provided a great early start to the growing season. Summer was characterised by very cool mornings and very warm days. The vintage proved to be one of the most challenging in history, with COVID restrictions and wildfires causing a range of logistical challenges. Nevertheless, our winemakers have leveraged small yields of high-quality, concentrated grapes to craft cabernet sauvignon of exceptional quality and intensity balanced by excellent acidity. South Australia also had a fair measure of viticultural challenges. Winter rainfall was below average, while spring was cool and dry delaying flowering and fruit-set. The beginning of December was marked by a state-wide heatwave. In all, the Barossa Valley had 26 summer days recorded over 35°C. Irrigation was crucial to managing the summer heat stress. Cooler conditions in January and February provided welcome relief, with rainfall in February ensuring the vines were able to finish the remainder of the season in good shape. While bunch weights and berry numbers were generally low across the state, the harvest produced some outstanding fruit.

COLOUR
Dark ruby red

NOSE
This young wine needs time to unfurl. A decant is recommended. There is much to sensorially ponder as it slowly emerges from its slumber. First, an abundance of dark fruits, condensed, concentrated, alluring. A confit of blackberries and mulberries. Crème de cassis. Hydrocarbon notes of tar and gravel arouse thoughts of freshly poured bitumen, morphing gradually into a flinty barrel ferment character. Mechanical scents of steam engines, forged steel, gun oil and iron filings add to the mystique. The allure of polished leather, synonymous with the equestrian tack shop. Chocolate éclair, icing sugar, fresh licorice and cola provide sweet notes, while lavender and violets add a floral perfume. Black pepper and umami notes of smoked beef offer further enticement.

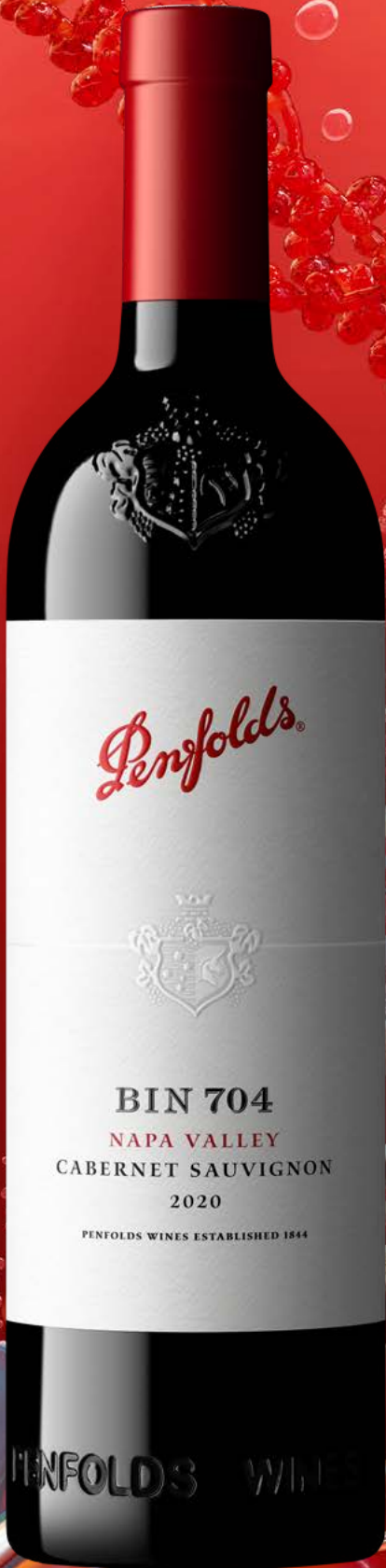
PALATE
A weighty palate that delivers on the aromatic inducement. Flavours of milk chocolate, tiramisu, cannoli and biscotti provide a ripe core, while sweet and sour mulberries hold court. There is a suggestion of macchiato espresso with a side nip of coffee liqueur. The savoury flavours lean towards seared beef, doused in black pepper and dropped onto a piping hot skillet. A lovely wine with a finely structured palate and a very long finish. Remarkably approachable for one so young and bold.

PEAK DRINKING
Now – 2048

LAST TASTED
March 2023

“A vintage like 2020 brings out the best in a winemaking team, testing their skills and understanding of their craft in challenging conditions. This Bin 704 was honed from small parcels of high-grade cabernet sauvignon sourced across the Napa Valley. By adhering to our strict standards, from vineyard to classification, we have been able to curate a wine that proudly showcases the Penfolds House Style through a Californian lens.”

Andrew Baldwin,
Penfolds Red Winemaker



BIN 704

CABERNET SAUVIGNON 2020

Steeped in Penfolds winemaking tradition yet still embracing modernity, Bin 704 seeks to redefine Napa Valley cabernet through a Penfolds lens. Being mindful of varietal nuances, regional essence and silk-like textural definition, the wine is nurtured in French barriques for maturation. Impressive is the cyclical nature of viticulture and winemaking, and Penfolds recognises that different hemispheres often end up being the mirror image of the other. The name Bin 704 draws inspiration from the “mirror” or “reverse” image of its Australian Bin 407 stablemate, a wine which also respects varietal expression.

GRAPE VARIETY
Cabernet Sauvignon

VINEYARD REGION
Napa Valley

WINE ANALYSIS
Alc/Vol: 14.5%, Acidity: 6.62 g/L, pH: 3.63

MATURATION
16 months in French oak (40% new) barriques

VINTAGE CONDITIONS
The 2020 season in Napa Valley began with a warm, dry winter. Decent rainfall and cooler weather didn’t arrive until the end of March. Mild spring conditions provided a great early start to the growing season. Summer was characterised by very cool mornings and very warm days. The vintage proved to be one of the most challenging in history, with COVID restrictions and wildfires causing a range of logistical challenges. Nevertheless, our winemakers have leveraged small yields of high-quality, concentrated grapes to craft cabernet sauvignon of exceptional quality and intensity, balanced by excellent acidity.

COLOUR
Boysenberry red

NOSE
Varietally on point. Cassis notes abound, with satsuma plum paste adding to a rather charming aromatic profile. From the *pasticceria*, a generous selection of sweet delights: sfogliatella pastry, cinnamon scrolls and bomboloni. Notes of raw nutmeg, mace and allspice hover over dried tobacco and sage. Pencil shavings allude to varietal nuance and maturation in quality French oak.

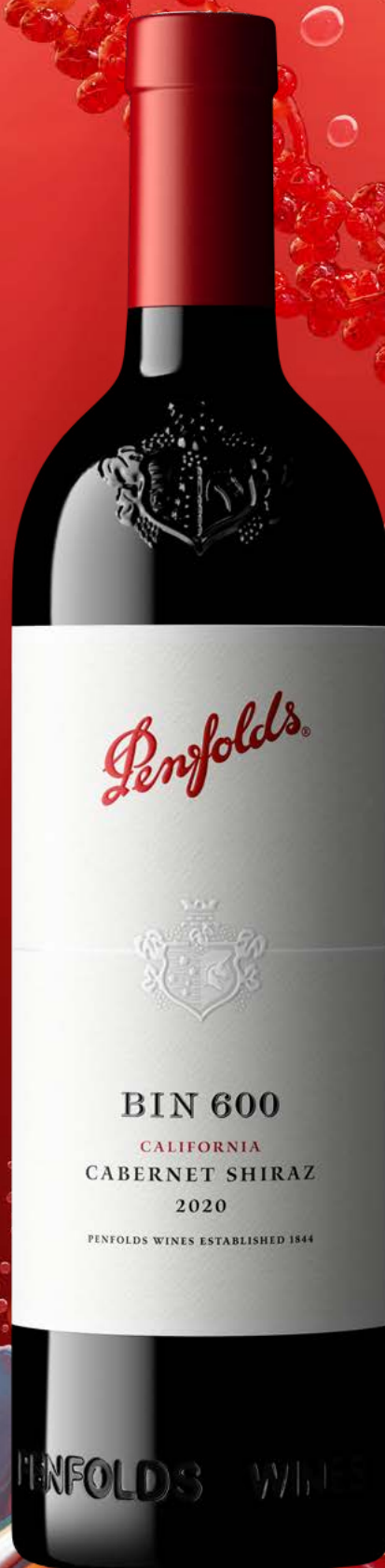
PALATE
There is a generous sweet core of fruit that offers plenty of flesh right across the palate. Cassis persists on the palate, with baked blackberry pie pastry flavours. Mulberries add a dark, slightly leafy nuance, balanced by the impression of fresh pouring cream. Baking spices abound. The acidity is tight and persistent, a lovely foil to the generous fruits and fine-grained tannins. There is the slightest suggestion of olive brine and kalamata tapenade rounding out a lovely medium bodied wine.

PEAK DRINKING
Now – 2045

LAST TASTED
March 2023

“An exponent of Penfolds multi-regional blending philosophy, Bin 600 Cabernet Shiraz is a showcase for our House Style. Cabernet sauvignon brings structure and perfumed aromatics, while shiraz offers buoyant fruit weight and generosity. A wine that can be appreciated upon release, while offering the potential to age gracefully under careful cellaring conditions.”

Andrew Baldwin,
Penfolds Red Winemaker



BIN 600

CABERNET SHIRAZ 2020

Bin 600 is intrinsically linked to Penfolds beginning in California, a narrative that now spans three decades. In 1998, Penfolds imported a heritage selection of vine cuttings from South Australia’s esteemed Kalimna and Magill Estate vineyards and planted them in Californian soil. The original name of the Camatta Hills vineyard was called Creston “600” Ranch, a special place in the Penfolds California timeline for it serves as a reference point to the start of our American journey. Creston Ranch is now honoured in the wine’s name, Bin 600. In recognition of Penfolds history within our Californian wine story, grapes from the original 1998 vine cuttings feature in this cabernet shiraz blend. A blend that has been revered and championed by Penfolds in our modern winemaking era.

GRAPE VARIETY

Cabernet Sauvignon (68%), Shiraz (32%)

VINEYARD REGION

Napa Valley, Paso Robles

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity 6.56 g/L, pH: 3.69

MATURATION

16 months in American oak barriques (40% new)

VINTAGE CONDITIONS

The 2020 season in Napa Valley began with a warm, dry winter. Decent rainfall and cooler weather didn’t arrive until the end of March. Mild spring conditions provided a great early start to the growing season. Summer was characterised by very cool mornings and very warm days. The vintage proved to be one of the most challenging in history, with COVID restrictions and wildfires causing a range of logistical challenges. Nevertheless, our winemakers have leveraged small yields of high- quality, concentrated grapes to craft cabernet sauvignon of exceptional quality and intensity balanced by excellent acidity. Paso Robles was fortunately unaffected by fires. Spring conditions were mild, conducive to a good budburst and flowering. Summer was hot, accelerating ripening. Harvest began in August, with strong parcels of shiraz and cabernet sauvignon showing great varietal intensity.

COLOUR

Crimson

NOSE

Cabernet notes are first acknowledged, manifesting as cranberries, raspberries and goji berries. There is a faint hint of volatility, a nod to the Penfolds House Style, emerging from the glass in the guise of pomegranate molasses.

North African spices add a toasty note with cumin, paprika and Aleppo peppers conjuring thoughts of warm Arabian nights... fragrant *ras el hanout* Moroccan tagine, lamb shawarma. On closer inspection, chocolate emerges in several guises. Dark cooking chocolate, cherry ripe and rocky road.

Shiraz adding a certain *je ne sais quoi*, present but lurking in the background like the ever-reliable wingman.

PALATE

There is a beautiful core of generous red, blue and black fruits. At once concentrated, yet fresh. Summer berry pudding with anglaise. Rhubarb tart, apple and cinnamon strudel, Morello cherries.

Shiraz plays a more important role here than on the aromatic profile by anchoring the mid-palate and providing plenty of generosity. Yin to the cabernet Yang.

Fine talc-like tannins hold the expressive fruit in check, while soft acidity keeps everything in balance. Very approachable now, but with the promise of more to come.

PEAK DRINKING

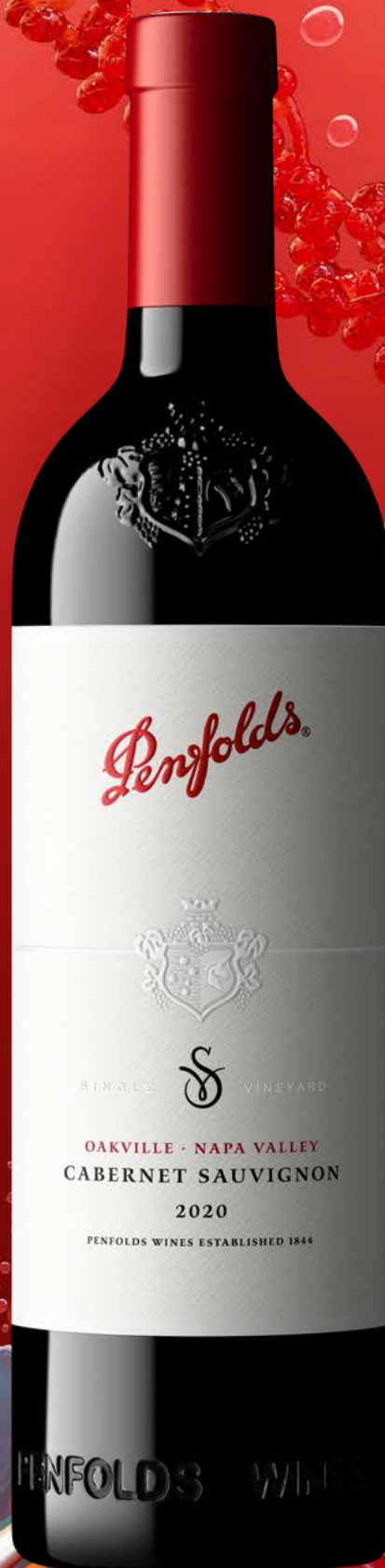
Now – 2040

LAST TASTED

March 2023

“Penfolds single vineyard offerings have always had compelling “reasons for being”. They’ve also enjoyed lofty heights and garnered loyal followings (Magill Estate Shiraz, Block 42 Kalimna Cabernet, etc). The emergence of a rare single vineyard offering that sits within the California portfolio signals a few things. We often talk about the craft of blending, but sometimes knowing when not to blend is just as important as knowing when (and how) to blend. Nestled in the heart of a globally renowned region, Oakville fruit is remarkably plush, highly textural, sharing energetic blue fruits and varietal typicity.”

Stephanie Dutton,
Penfolds Group Winemaker



OAKVILLE

NAPA VALLEY CABERNET SAUVIGNON 2020

Penfolds single vineyard wines celebrate a geographical stamp and sense of place. After more than twenty years of winemaker exploration in the region, curiosity revealed an exceptional Oakville in Napa Valley that commanded attention. Sourced from Block 13A, Penfolds winemakers used time-honoured winemaking techniques during fermentation before the wine was matured for 16 months in French oak barriques to ensure consistent House Style. Provenance and sensitive winemaking reveal a wine with sleek tannins, age-worthy structure and modern exuberance – captured in bottle to share its wisdom for decades to come. Unique in character, this wine represents a continuum of endeavour unbound by country, vine or time with a single Oakville reference point.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Napa Valley, Oakville

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.9 g/L, pH: 3.54

MATURATION

16 months in French oak barriques (100% new)

VINTAGE CONDITIONS

The 2020 season in Napa Valley began with a warm, dry winter. Decent rainfall and cooler weather didn’t arrive until the end of March. Mild spring conditions provided a great early start to the growing season. Summer was characterised by very cool mornings and very warm days. The vintage proved to be one of the most challenging in history, with COVID restrictions and wildfires causing a range of logistical challenges. Nevertheless, our winemakers have leveraged small yields of high-quality, concentrated grapes to craft cabernet sauvignon of exceptional quality and intensity balanced by excellent acidity.

COLOUR

Plum core, dark cherry

NOSE

The gravelly soils of Oakville produce some of the best cabernet sauvignon grapes in the Napa Valley region, famed for their concentration.

A decant will bring the best out of this wine, allowing the aromatics to really come to life. Sweet notes from the *pasticceria*, with Italian *bomboloni* and *pasticciotti* cream tarts competing for attention. French brioche and *Pain d’épices* fruitcake are also noted, with a distinct baking spice lift. German *rote grütze* sago and berry pudding.

Savoury notes are led by Sicilian pizza toppings: salumi, anchovies, capers, oregano and bay leaf. Sage butter with seared veal sweetbreads is a surprising presence. The oak is alluring, providing a lovely framework for the generous fruit.

PALATE

Brooding fruits weave across the palate, black berries, plums. The spice is well integrated, with subtle clove and black cardamom complementing the cola/sarsaparilla sweetness. Walnut texture and pecans flavours beckon. The acid runs seamlessly through the wine providing length and balance, while remaining tightly coiled.

Felt like tannins provide ample structure. A wine of class and distinction, at this early stage a vigorous decant is required. Will surely reward a long spell in the cellar.

PEAK DRINKING

2025 - 2050

LAST TASTED

March 2023

A vibrant, surreal composition featuring a large, ornate seashell, a golden crown, and a necklace of red beads against a red background. The seashell is positioned in the lower center, with a golden crown resting on its edge. A necklace of red beads is draped across the upper right. The background is a solid red color with some subtle gradients and small, glowing particles. The word "FRENCH" is written in white, uppercase letters in the center of the image.

FRENCH

“Not unlike the inaugural 2019 Penfolds X Dourthe II vintage, it’s not about boldness, but elevation. A multi-vintage blend conveying an ethereal lightness, subtlety on the palate - sensitively binding two hemispheres, blurring the notions of Old and New world into a thought-provoking new creation.”

“Our first MV attempt – 2020 merlot from the soils of Bordeaux blended with 2021 cabernet sauvignon from distant vineyards in South Australia – a beguiling alliance meant to happen.”

“The next step in our journey. Our prevailing objective, is as previously stated – to remain true to the winemaking ethos of both wineries, while imagining the possibilities of a world without frontiers.”

Peter Gago,
Penfolds Chief Winemaker



PENFOLDS II

A COLLABORATION WITH DOURTHE

CABERNET SAUVIGNON MERLOT MV



The creation of this limited release cabernet merlot began as a quest to create something real, different, and aspiringly lofty, together with our trusted partner Dourthe Bordeaux. The French component of this wine was made at two of the Dourthe-owned wineries. Australian components of this wine were made at Penfolds Nuriootpa Winery (South Australia). The French and Australian components were blended and bottled in South Australia.

GRAPE VARIETY

Cabernet Sauvignon, Merlot

VINEYARD REGION

South Australia, Bordeaux

WINE ANALYSIS

Alc/Vol: 14.0%, Acidity: 5.7 g/L, pH: 3.63

MATURATION

New and seasoned French oak barriques and hogsheads

VINTAGE CONDITIONS

Bordeaux winter was mild, followed by a wet spring. Soil moisture levels were favourable leading to early budburst and flowering. Summer was dry until mid-August when a storm dropped a significant amount of rain. On the one hand it was welcome, given the parched conditions, however growers were on high alert for mildew in the humid conditions that followed. Overall, it was a warm and mostly dry growing season, with the rain arriving in sporadic thunderstorms. The early ripening merlot fared very well. In South Australia, Coonawarra had a favourable start to the growing season. Spring was notably warm, November especially, up +3°C on the long-term average. The Barossa Valley growing season was also relatively mild with long dry spells. July was unusually dry, however good falls in August provided a solid foundation for the vines to thrive in spring. Spring temperatures were generally warmer than average in both regions with favourable climactic conditions for budburst and flowering. Summer temperatures were near long-term average. The autumnal conditions were cooler than average, allowing grapes to ripen slowly and evenly. Except for a few wet days in February, the predicted La Niña conditions failed to materialise. An outstanding vintage for South Australian cabernet sauvignon.

COLOUR

Flashes of deep magenta/ruby/garnet. Bright

NOSE

Hard to ID ... yet it shouldn't be easy! It isn't. "Cabernet'y"?

Without wanting to be too forensic, postulating:

- *Via France:* savoury, lead pencil, forest floor, dry bracken.
- *Via Australia:* plum-stone/freshly-cut satsuma plum; dark cherry streusel cake.
- *Via oak:* sandalwood, cola.
- *Via??:* chinotto, redcurrant, green/pink peppercorn, tomato gazpacho (tomato/cucumber).

Confidently, all combine to exude an irresistible red wine aromatic temptation.

PALATE

Medium-bodied.

A dusty mint impression prompts thoughts of source. Similarly subtle black and red-curranted fruits.

Tannins – more of a palate conveyance, less of an attaque – grainy, elongated.

Excellent weight. Fine, with width/depth. Acid and tannin, not alcohol and oak, are the backbone of this wine.

Savoury/mouthwatering/complex – arrestingly draws you in. Now captive.

The measured palate profile is one of balance, not bigness; definition, not clutter.

Worldly. Different.

PEAK DRINKING

2025 – 2050

LAST TASTED

March 2023

“Our second French Wine Trial from the storied vineyards of Bordeaux, crafted by blending three of the region’s classic varietals. A lovely follow up to our 2019 inaugural FWT and another important waypoint on our journey of discovery and pursuit of excellence”.

Shauna Bastow,
Penfolds Red Winemaker



FWT 585

CABERNET SAUVIGNON MERLOT PETIT VERDOT 2020

A rich tradition of experimentation and a quest to source quality grapes from afar continues to inspire Penfolds winemaking curiosity. This is the second release of Penfolds French Winemaking Trial, a wine sourced from exceptional vineyards across Bordeaux using time proven Penfolds techniques. Anchored by a philosophy of selecting grapes and blending quality wines to a house style, FWT 585 continues to propel Penfolds into its future.

GRAPE VARIETY

Cabernet Sauvignon (52%), Merlot (41%), Petit Verdot (7%)

VINEYARD REGION

Bordeaux, Vin de France

WINE ANALYSIS

Alc/Vol: 13.5%, Acidity: 5.5 g/L, pH: 3.68

MATURATION

12 months in barriques, 20% new French and 19% new American with the balance in l-y.o. barrels

VINTAGE CONDITIONS

Bordeaux winter was mild, followed by a wet spring. Soil moisture levels were favourable leading to early budburst and flowering. Summer was dry until mid-August when a storm dropped a significant amount of rain. On the one hand it was welcome, given the parched conditions, however growers were on high alert for mildew in the humid conditions that followed. Overall, it was a warm and mostly dry growing season, with the rain arriving in sporadic thunderstorms. The early ripening merlot fared very well.

COLOUR

Dense crimson core with garnet red edges

NOSE

Beautiful, sweet pastries are first to greet the nose: cherry clafoutis, blackberry danish, Portuguese tarts, chocolate soufflé.

Framboise, cranberries, mulberry leaf and redcurrants provide ample lift.

There are hints of red licorice and baking spices. Roast meat pan-scrappings and demi-glace reduction offer a savoury nuance.

Olive brine and caperberries conjure thoughts of lunch, salad *niçoise* perhaps.

As aromatic as a Parisian *parfum parlour*. Mysterious scents of the *apothecary*, antique cupboards, elixirs, tonics and exotic spices. Resplendent in every way.

PALATE

The palate is very youthful and vibrant. Tightly coiled at this still rather embryonic developmental stage. Firm, puckering tannins are slatey and powdery, mineral like, promising to hold for the long-term. Oak is standing sentry over the buoyant young fruit, making sure everyone marches to the same tune... present, creamy even, but far from overt, cedar and tobacco pouch notwithstanding. For all the structural descriptors, it is surprisingly approachable now with a real gloss to the palate. Contemporary, a wine of the times. Cherry and black fruits tussle for attention. A wild concoction of *fruits des bois* fresh and a touch tart. Spiced berry compote, blackberries with cinnamon, nutmeg and allspice. A mouthfeel and texture akin to cured pork pancetta and Mediterranean char-grilled meats

PEAK DRINKING

Now - 2040

LAST TASTED

April 2023

NOTES



Enjoy
Responsibly

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