



# Kalimna Bin 28 Shiraz

2006

Penfolds Bin 28 is a showcase for warm-climate Australian Shiraz - ripe, robust and generously flavoured. First made in 1959, Bin 28 is named after the famous Barossa Valley Kalimna vineyard purchased by Penfolds in 1945 and from which the wine was originally sourced. Today, Bin 28 is a multi-region, multi-vineyard blend, with the Barossa Valley always well represented, providing a substantial proportion of the fruit for this vintage.



VINEYARD REGION	Predominantly sourced from the Barossa Valley, with some parcels from Langhorne Creek and McLaren Vale.
VINTAGE CONDITIONS	The 2006 vintage saw good budburst and fruit set, followed by favourable growing conditions. January was hot while February was cooler, providing even ripening which was excellent for flavour and colour development. Warm, dry conditions prevailed during the harvest period. The grapes were picked at optimum maturity having excellent varietal flavour and fine tannin structure.
GRAPE VARIETY	Shiraz
MATURATION	This wine was matured for 12 months in older American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.30g/L pH: 3.59
LAST TASTED	December 2008
PEAK DRINKING	To 2026
FOOD MATCHES	Ideal with hearty meat dishes.

**COLOUR**

**NOSE**

**PALATE**

### Winemaker comments by Peter Gago - PENFOLDS Chief Winemaker

Deep, dense crimson with a black core.

A glaced, ethereal layer hovering above - Asian sauces - dark sweet soy, Hoisin plum sauce - over a diverse pool of traditional South Australian Shiraz plummy fruits. Immediately measured and poised.

Spiced, dark licorice & chocolate and liberally fruited with appealing cranberry acidity on finish. Generous and multi-layered and enriched by ripe, solid tannins brazenly reaching out from the back palate. A dry-grown, low-yielded Shiraz assertiveness - with balance, vivacity.

"Indelibly Penfolds stamped! The 2006 vintage has delivered a classic Bin 28 Shiraz."