

Penfolds

Bin 2 Shiraz / Mourvedre

2000

Penfolds Bin 2, first vintage 1960, was the result of experimental work by Penfolds winemakers to create a medium-bodied, soft-finishing 'Australian Burgundy' style, based on Shiraz.

Mourvedre grapes were added to soften the Shiraz's intense varietal characters. Bin 2 reflects Penfolds' multi-region, multi-vineyard blending policy, which enables winemakers to reduce the impact of vintage variation and produce consistent wines every vintage.



VINEYARD REGION	
VINTAGE CONDITIONS	
GRAPE VARIETY	Mourvedre, Shiraz (Syrah)
MATURATION	Matured in used French and American oak barrels for 12 months.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: g/L pH:
LAST TASTED	2002-01-18
PEAK DRINKING	Now - 2005
FOOD MATCHES	Duck & Game, Pasta

Winemaker comments by Phillip John

Deep red

COLOUR

The nose displays rustic, savoury meat characters together with berried fruits laced with spice, chocolate, ginger and anise.

NOSE

The palate is medium bodied displaying plummy shiraz and inky mourvedre with a pepper, spice and savoury smoked meat underlay. A wine true to style with rounded tannins and a relatively soft finish.

PALATE