



# Bin 128 Coonawarra Shiraz

## 2006

Created in 1962, PENFOLDS Bin 128 is a regional wine that reflects the unique climate and growing conditions of South Australia's Coonawarra district and the relatively elegant style of cool-climate Shiraz. From the 1980 vintage, French oak replaced American, highlighting the pepper, spice and floral characteristics that define this style. Since the mid-1980s, a greater attention has been paid to fruit ripeness, resulting in a wine that is fuller in style and structure.



VINEYARD REGION	Coonawarra
VINTAGE CONDITIONS	A dry, warm winter promoted good bud fruitfulness followed by a spring with limited frost concerns which meant overall vine health was excellent. January was hot and dry, tempered by a cool February that steadied ripening. Warm weather at harvest ensured full flavour development.
GRAPE VARIETY	Shiraz
MATURATION	This wine was matured for 12 months in 25% new French oak hogsheads, with the balance in one and two year old French oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.50g/L pH: 3.52
LAST TASTED	1.11.2007
PEAK DRINKING	2009 - 2024
FOOD MATCHES	Ideal with hearty meat dishes.

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

#### COLOUR

Shimmering purple hues.

#### NOSE

The nose is youthful and fresh with a rush of stylish fruits - raspberry, Satsuma plum - to the fore. A cedary oak background is in balance with the cooler climate spices and earthy, meat complexities.

#### PALATE

The palate is defined, tight and focussed. Integrated, stylish oak fuses effortlessly with a compote of expressive, red-berried fruits. Fine, persistent tannins comfortably convey a long and lingering finish, signing off and providing closure for this medium-weight Bin 128 package.

While this wine needs time, it possesses all the right ingredients to excel as an A-level Bin 128.