



In 1973, Penfolds crafted an experimental Bin 170 sourced entirely from the nineteenth-century Kalimna Vineyard in the Barossa Valley. 100% Shiraz, all of the grapes were picked from Block 3C – a venerated parcel that is often included in the Grange blend. In 2010, the Penfolds winemakers kept Block 3C separate, realising they had the potential to re-create a Penfolds classic.

## REWARDS OF PATIENCE SEVENTH EDITION – TASTING NOTES

### BIN 170 KALIMNA SHIRAZ 1973 & 2010

#### 1973 BIN 170 KALIMNA SHIRAZ

Medium-deep crimson to brick red. Lovely dark chocolate, dark berry, roasted chestnut aromas with silage notes. A sweet-fruited wine, almost glossy, with roasted chestnut, dark berry, mocha, panforte, spice flavours and lovely velvety tannins. Finishes firm but long and sweet. Impressively balanced and in remarkably good shape.

Originally destined for blending with 1973 Bin 169 Coonawarra Cabernet Sauvignon to create a Bin 60A homage wine.

Drinking Window: Now



## 2010 BIN 170 KALIMNA SHIRAZ

Deep crimson to purple. Fresh, elemental and powerful blueberry, blackberry aromas with star anise, herb notes. Massively concentrated with saturated blackberry, mulberry, blueberry fruit, lifted liquorice notes, underlying ginger spice, new oak and velvety, perfectly ripe tannins. An extraordinarily plush wine with remarkable percussion and energy. Finishes smooth and chocolatey. All the elements are in harmony, but this will take years to develop. A wonderful wine from a great Barossa Valley vintage.

The fruit is sourced entirely from the Kalimna Vineyard's Block 3C.

Drinking Window: 2020••• 2055

