



# Bin 28 Kalimna Shiraz

## 2005

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	McLaren Vale, Barossa Valley, Langhorne Creek
VINTAGE CONDITIONS	The 2005 vintage was of consistent high quality across all regions. Favourable seasonal conditions - particularly mild temperatures, with few sustained hot periods, and moderate and generally well-timed rainfall - resulted in good quality and steady ripening of fruit, with full varietal characters being developed.
GRAPE VARIETY	Shiraz
MATURATION	This wine was matured for 13 months in older American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.40g/L pH: 3.55
LAST TASTED	1.11.2007
PEAK DRINKING	2008 - 2025
FOOD MATCHES	Ideal with hearty meat dishes.

### COLOUR

### NOSE

### PALATE

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

Deep, dark red.

The nose initially exhibits a vibrant mix of dark fruits fused with notes of dark chocolate, cola, anise, liquorice and a skerrick of vanillin. A swirl of the glass teases out violet nuances, overhanging wafts of cold cured meats and scents of the sultana/raisin dough portion of a boiled fruitcake mixture. No oak influence is apparent, as per the Bin 28 blueprint.

The palate shows a continuum of generous Shiraz varietal prune notes, plum fruits and assorted spices. The wine is plush, yet still tightly structured, with a substantial mid-palate. The noticeable tannins are youthful and powdery.

The 2005 Bin 28 is true to style and offers significant aging potential.