



BIN 23 ADELAIDE HILLS PINOT NOIR

2015

“Indulged at Magill – wild-fermented, hand-plunged and free-run parcels only from selected barriques. Yes, spoilt from the start!”

“Not a simple Pinot Noir – witness a dynamic metamorphosis as it complexes and transforms in the glass.”

“Aerate prior to pour to optimise dexterity. A stand-alone, or as an accompaniment to a range of cuisines – your choice.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW Bin 23’s name is derived from the place the Pinot Noir matures, ‘Cellar 23’ at Magill Estate. Bin 23 Adelaide Hills Pinot Noir is a bold, and dynamic inclusion to the Penfolds red wine stable – reflecting an evolving style, regional definition and the complexities of the many and varied clones of Pinot Noir. The relationship between Penfolds and the cool climate, high altitude Adelaide Hills wine region continues to grow from strength-to-strength with this Bin 23 Pinot Noir, following in the footsteps of the success and development of the Penfolds Cellar Reserve Adelaide Hills Pinot Noir.

- Hand-picked, including whole-bunch inclusion in ferment
- Free-run only – no pressings
- Barrel maturation on gross lees, without SO2
- Not fined

GRAPE VARIETY Pinot Noir

VINEYARD REGION Adelaide Hills

WINE ANALYSIS Alc/Vol: 14.0%, Acidity: 5.7 g/L, pH: 3.58

MATURATION Nine months in French oak barriques (22% new)

VINTAGE CONDITIONS Autumn and winter rainfall were above the long-term averages. Rain stopped abruptly in early August with light and infrequent showers only observed throughout spring. A significant rainfall event in early January revitalised vineyards and gave vines a much needed boost throughout veraison. Mild days coupled with cool nights provided consistent conditions, resulting in high acid retention with even and steady sugar accumulation over the ripening phase. Harvest across most vineyards in the Adelaide Hills was compressed with the majority of the vineyards picked by the end of March.

COLOUR Medium red

NOSE Earthy. Varietal – *trés* Pinot Noir!
 Initially, definitive wild (Morello) cherry, kirsch/maraschino/strawberry aromas; followed by the derivatives - cooked beetroot, rhubarb, blood orange, ferric ‘rust’.
 Omnipresent smoked pork fat and crispy duck-skin glaze organics prevail, as does an intriguing ‘leafiness’ (torn grape-leaf, dolmade)... in this instance, not stinkiness.
 Oak? Other than a slight dustiness, very subtle.

PALATE Lively Adelaide Hills fruit flavours – cherry, strawberry compote/consève.
 Oak more apparent than on nose, supportive and judiciously concealed.
 Softened, silky tannins and a lively yet balanced acid-line throughout impart a velvety texture that coats tongue.
 As the pour unravels in glass all then becomes increasingly more complex and invoking.

PEAK DRINKING Now – 2022

LAST TASTED June 2016