



B I N 3 8 9 C A B E R N E T S H I R A Z

2014

“At this stage Cabernet is winning in this 2014 Cabernet and Shiraz tumble... confirmed by the below-mentioned descriptors and a peek at the 6% varietal-differential.”

“Sits at the defined/linear end of the structural spectrum, albeit still retaining a succulent/juicy texture, tempered by (mouth-watering) acidity.”

PETER GAGO  
PENFOLDS CHIEF WINEMAKER

OVERVIEW	Bin 389 was often referred to as ‘Baby Grange’, in part because components of the wine are matured in the same barrels that held the previous vintage of Grange. First made in 1960, by the legendary Max Schubert, this is the wine that helped to forge Penfolds solid reputation with red wine drinkers combining the structure of Cabernet Sauvignon with the richness of Shiraz. Bin 389 also exemplifies the judicious balance of fruit and oak.
GRAPE VARIETY	53% Cabernet Sauvignon, 47% Shiraz
VINEYARD REGION	Barossa Valley, Wattonbully, McLaren Vale, Coonawarra
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.67
MATURATION	12 months in American oak hogsheads (53% new, 27% 1-y.o., 20% 2-y.o.)
VINTAGE CONDITIONS	Above-average winter and early spring rainfall offered the vines in South Australia healthy soil moisture profiles for the growing season. Late spring and summer were dry and warm with significant heat records being set. Warm weather prevailed during summer and throughout veraison, allowing grapes to develop evenly and with good intensity. These warm conditions came to an abrupt halt in the Barossa Valley and McLaren Vale in mid-February with significant rainfall allowing long slow ripening of the fruit in very good ripening conditions. Wattonbully had a warm and generally dry ripening end to the season allowing development of strong varietal flavours.
COLOUR	Bright crimson, deepening/darkening towards core
NOSE	Much to intrigue here – a flash of baker’s sourdough rises above; beneath - crackling/crispy duck skin and basting juices. Old-Garden fruits - rhubarb/quince/fig to the fore... New-Kitchen savouries, sesame oil/pinenut follow. Pencil shavings oak, stylishly legitimised by a classic graphite/ironstone-metal blackness. Smokey, gunflint, shale descriptors abound – a reminder that there’s more to Bin 389 than just crushed grapes!
PALATE	A tasting-slurry of red-currant/eggplant/black olive induce a darker/savoury flavour pool. A generous mid-palate embalmed by integrated plush and ripe tannins. The ferrics lurk - an iron-laden meatiness intriguingly verging towards a knife-sharpening stone primed with olive oil. What!?! Varietal credibility redeemed by crème de cassis and blueberry fruits ... but only just!
PEAK DRINKING	2018 – 2036
LAST TASTED	June 2016