



B I N 1 5 0 M A R A N A N G A S H I R A Z

2014

“Sub-regional pedigree re-defined, courtesy of Marananga and four of the six local growers who also contributed to its 2010 delivery.”

“An oscillation of power and refinement, presence and poise. 40% of blend now captured and nurtured in puncheon.”

“Vibrant/Vivacious/Vital.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	Bin 150 Marananga Shiraz is a sub-regional expression that is unmistakably Penfolds in character. Conceived from the ancient soils of Marananga, which lies very close to the centre of the Barossa Valley floor – slightly to the north and west, where warm dry conditions and rich red soil, provide the backbone to some of the region’s best known wines. This release delivers a contemporary Shiraz alternative, framed by a mix of oaks; French and American, old and new – crafted in accordance with the traditional Penfolds method.
GRAPE VARIETY	Shiraz
VINEYARD REGION	Marananga, Barossa Valley
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.59
MATURATION	14 months in French oak (30% new, 13% 1-y.o., 4% 2-y.o.) and American oak hogsheads and puncheons (30% new, 16% 1-y.o., 7% 2-y.o.)
VINTAGE CONDITIONS	Above long-term average winter rainfall occurred throughout the Barossa Valley region providing adequate soil moisture for the upcoming growing season. It was a warm, dry start to spring with below-average rainfall initiating budburst earlier than normal. Frost episodes were infrequent. The 2013 spring season was the windiest in 47 years in the Barossa, this coupled with cool nights, created variability with fruit-set reducing potential yield during the flowering period. 2014 brought high temperatures reducing yields further during veraison for the fourth year in a row. A short heatwave caused the vines to shut down and slow grape maturation. The remainder of the growing season was warm and dry. This ensured desired flavour development and acid retention resulting in impressive fruit quality.
COLOUR	Deep dark red
NOSE	Trademark Bin 150 sheen, yet at the darker end of the spectrum... plumes of tanned leather, soot, boot polish. Barossa Valley Shiraz spoils liberated via aromas of smoked meats and cheeses, ham, bacon, chorizo, with an overlay of charcoal/hickory. Scents of a freshly plated terrine, replete with pistachio and juniper, and an infusion of dried herb (thyme, rosemary).
PALATE	A bountiful array of fruits, fresh blueberry and mulberry to one side; dates and fig opposite. The <i>savoury</i> – a duxelle/chanterelle/morel mushroom sauce and black olive, and the <i>sweet</i> - chocolate/vanilla pre-parfait/mousse. Texturally hedonistic – a caressing fresh acidity effortlessly accommodating subtle oak and softened tannins. Complete.
PEAK DRINKING	2017 - 2037
LAST TASTED	June 2016