

Created to reflect Penfolds contemporary winemaking approach, emphasising both regionality and maturation of Cabernet Sauvignon in fine grained French oak. A style that is immediately Penfolds, whilst simultaneously illustrative of its ongoing search for diversity and style separation. An honest reflection of the region and a testament of Penfolds longstanding commitment to the vineyards of Coonawarra.

#### **REWARDS OF PATIENCE SEVENTH EDITION – TASTING NOTES**

BIN 169 193 - 2010

## 1973 BIN 169 COONAWARRA CABERNET SAUVIGNON

Medium-deep crimson to brick red. Dark chocolate, chinotto, graphite, herb garden, violet aromas. Supple, sweet-fruited wine with abundant musky, dark chocolate, cassis, chinotto, fennel flavours, superb mid-palate density and plentiful fine loose-knit graphite tannins. It finishes muscular firm with a long chocolatey plume. Also bottled as Bin CC (Coonawarra Claret). The original Bin 169.

Drinking Window: Now

# 2008 BIN 169 COONAWARRA CABERNET SAUVIGNON

Medium-deep crimson. Fragrant praline/mocha aromas with vanilla oak, roasted chestnut notes. Wel-lconcentrated, powerful wine with praline, mocha, blackberry, sage flavours, fine-grained, chalky tannins and integrated ginger, oak nuances. Lovely volume and richness on the mid-palate. Finishes chalky, al dente firm, with superb fruit sweetness and length. Very classic in structure. Keep for a while.

Drinking Window: 2016 ••• 2040



Andrew Caillard MW (2013) Rewards of Patience, 7th Edition, Melbourne: Hardie Grant Books

### 2009 BIN 169 COONAWARRA CABERNET SAUVIGNON

Deep crimson to purple. Intense blackcurrant, ginger, mint aromas with underlying savoury notes. Generous and substantial wine with cassis, herb garden flavours, slinky dry, loose-knit tannins and savoury, mocha oak nuances. Finishes chalky firm with a long tail of cassis, herb notes. Elemental, potent and true to its origins. A lovely wine with great potential. Keep for a while.

Drinking Window: 2016 ••• 2035

## 2010 BIN 169 COONAWARRA CABERNET SAUVIGNON

Deep crimson to purple. Fresh crème de cassis, praline aromas with a touch of sage, aniseed/star anise. Rich voluminous wine with deep-set cassis, dark chocolate flavours, finegrained plentiful tannins and vanilla, spicy oak. Finishes firm and brambly with superb richness and vinosity. Superb regional and varietal expression. Keep it for a while.

Drinking Window: 2018 ••• 2040

