



BIN 128

SHIRAZ

COONAWARRA

2011

“A most satisfying Bin 128 offer from Coonawarra, and proudly from a vintage often declared to be far from perfect ...”

“Food-friendly, with a tannin/acid weave that aligns perfectly to a wide range of cuisines.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

Created in 1962, Penfolds Bin 128 is a regional wine that reflects the unique climate and growing conditions of South Australia’s Coonawarra district and the relatively elegant style of cool-climate Shiraz. From the 1980 vintage, French oak replaced American, highlighting the pepper, spice and floral characteristics that define this style. Since this time, enhanced attention to fruit flavour ripeness has structurally resulted in a more complete wine style.

COLOUR Bright plum red.

NOSE One would assume: *Green peppercorn* from the climate/vintage; *clove* from the French oak; *stewed blackberry, quince and mulberry* from the fruit, Coonawarra.

However, how to explain the *bayleaf, lavender, graphite, boot polish ...*? When we find out we’ll be sure to let you know! Nevertheless, certainly varietally and regionally ‘correct’.

PALATE Medium-bodied.

Lively, fresh and alert – *avec* a nervy acidity/energy.

Rhubarb, *Pink Lady* apple fruits – supplemented by a distractional splash of the savoury, and a bonus swirl of spice! A continuum of fine, granular tannins courts a balanced structure and a confident finish.

VINEYARD REGION Coonawarra.

VINTAGE CONDITIONS 2011, already marked in history for its challenges and the occasional redeeming silver lining! Above-average rainfall during winter and a cooler spring soil environment, led to a delayed bud burst. Through the ensuing December period, viticulturists carefully managed multiple rainfall events and vigorous vine canopies. Disease control became a focal point and even fruit-set was welcomed during a challenging period. With cool and wet conditions becoming the hallmark of 2011, selective picking of parcels afforded varietal characters at lower baumes than experienced in recent vintages.

GRAPE VARIETY Shiraz.

MATURATION Matured for 12 months in new (25%), 1 year-old (40%) and 2 year-old (35%) French oak hogsheads.

WINE ANALYSIS Alc/Vol: 13.5%, Acidity: 6.6g/L, pH: 3.49.

LAST TASTED November 2012.

PEAK DRINKING 2013 – 2020.

FOOD MATCH from *Jock Zonfrillo, Executive Chef, Magill Estate Restaurant – located at the spiritual home of Penfolds, South Australia:* Wild quail, fermented thistle and fennel, black olive and braised yams.