



## BIN 2 SHIRAZ MOURVÈDRE

2012

*“A medium-bodied, textbook example of a modern-era Penfolds Bin 2... over half a century after its genesis.”*

*“Ideal by the glass... showy in youth, relaxed with bottle age.”*

**PETER GAGO**  
PENFOLDS CHIEF WINEMAKER

**OVERVIEW** Bin 2 was first released in 1960, yet was discontinued in Australia in the 1970s at the height of the white wine boom. The original Bin 2 was an ‘Australian Burgundy’ style (despite its Rhône varieties) – typically a soft, medium-bodied wine based on Shiraz. The Bin 2 blend of Shiraz and Mourvèdre is still relatively uncommon in Australian table wines. Also known as Mataro or Monastrell, Mourvèdre was introduced to Australia in the 1830s. Sometimes used in fortified wine production, this grape is widely planted in the Barossa Valley. It is greatly valued by winemakers for its blending attributes, adding complexity and palate grip. Interest in Bin 2 has grown as the popularity of traditional Rhône varieties and blends continues to flourish.

**GRAPE VARIETY** 89% Shiraz 11% Mourvèdre

**VINEYARD REGION** Barossa Valley, McLaren Vale and Padthaway

**WINE ANALYSIS** Alc/Vol: 14.5%, Acidity: 6.2 g/L, pH: 3.64

**MATURATION** 10 months in seasoned French and American oak

**VINTAGE CONDITIONS** Winter rainfall was lower than the long-term average for most parts of South Australia. Variable conditions continued through the period from October to December, merging to a mild summer, with a few short periods of heat. The mild daytime temperatures and cool evenings across most of the ripening period, allowed for impressive flavour development, without inflated baumés. Balanced canopies matched fruit load, providing even yet not too speedy ripening. Warm dry conditions continued throughout harvest with fruit picked in optimal condition. Smaller berry and bunch sizes were noticeable in most regions and this, coupled with favourable weather conditions, saw great results for some quality markers – colour, tannin profile, fruit concentration and flavour depth.

**COLOUR** Deep plum red

**NOSE** Inviting. Lifted aromatics hovering above – sweet yeast bun, fresh liquorice. Red curranted fruits, sour cherry, fresh quince...  
A ‘trifled’ vinous chromatogram – jelly/custard/coconut!

**PALATE** Expansive (for a Bin 2!).  
Only a fleeting suggestion of background oak. Tea-leaf/talc tannins... fathered by Shiraz or Mourvèdre?!  
Savoury and charcuterie flavours charmingly mesh with those reminiscent of Jamaican raisined dark chocolate.

**PEAK DRINKING** Now – 2020

**LAST TASTED** November 2013