"Approachability the key here. Very appealing in youth, cellaring will be a challenge! Yet, no issue for those who do..."

OVERVIEW	Decades of investment in n winemaking team the oppor Penfolds Nuriootpa winery vineyards across South Aus selected on merit to suit the flush of youth or cellared for extra with the passage of ti complexity that are for now
GRAPE VARIETY	Cabernet Sauvignon
INEYARD REGION	Wrattonbully, McLaren Va
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.
MATURATION	12 months in French Oak
VINTAGE CONDITIONS	Above-average winter and profiles for the growing set being set. Warm weather p and with good intensity. T Vale in mid-February with ripening conditions. Wratt development of strong vari
COLOUR	Medium-red
NOSE	Bright and fresh blue fruit A waft of spice/herb cur Red liquorice and campho
PALATE	Medium-bodied High-toned and racy, with Yellow-bean paste, tomato
PEAK DRINKING	Now - 2022
LAST TASTED	February 2016







BIN 9 CABERNET SAUVIGNON

2014

PETER GAGO PENFOLDS CHIEF WINEMAKER

new vineyards across the best wine regions of South Australia afforded the Penfolds portunity to craft a new wine, designated Bin 9. The first vintage was made at the y in 2012. Adherent to Penfolds multi-regional philosophy, Bin 9 is sourced from stralia with a significant portion sourced from McLaren Vale. Grapes were carefully nis contemporary expression of Cabernet Sauvignon. Bin 9 can be enjoyed in the full for the medium-term. A hallmark of the Bin wines is their ability to gain something ime. Further bottle maturation of this Bin 9 Cabernet Sauvignon will yield layers of w hiding behind brooding youthful fruit.

ale, Coonawarra, Barossa Valley

6.4 g/L, pH: 3.62

(10% new) and seasoned American Oak

l early spring rainfall offered the vines in South Australia healthy soil moisture eason. Late spring and early summer were dry and warm with significant heat records prevailed during summer and throughout veraison, allowing grapes to develop evenly These warm conditions came to an abrupt halt in the Barossa Valley and McLaren a significant rainfall allowing for long slow ripening of the fruit in very good ttonbully had a warm and generally dry ripening end to the season allowing for the rietal flavours.

ts, and a varietal giveaway of black olive. rry leaf/tomato leaf, dill and fennel seed. or (compliments of the oak?) complete the package.

non-Cabernet-like tannins! paste and cassis flavours confirm the Cabernet DNA, nicely supported by cedary oak.