

BIN 2

Shiraz Mataro 2017

OVERVIEW	Bin 2 was first released in 1960, yet was temporarily 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 mataro is still relatively uncommon in Australian table wines. Also known as monastrell or mourvèdre, mataro was introduced to Australia in the 1830s. Often used in fortified wine production, this grape is widely planted in the Barossa Valley. It is 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	Shiraz, Mataro
VINEYARD REGION	McLaren Vale, Barossa Valley, Padthaway, Wrattenbully
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.61
MATURATION	Eight months in French oak (10% new) and American oak hogsheads
VINTAGE CONDITIONS	Above average winter and spring rainfall offered the vines in South Australia healthy soil moisture profiles for the growing season. Cool conditions prevailed across the state in early spring, delaying the commencement of the growing season. Temperatures gradually started to warm in October. There was plentiful rain during the growing season and no prolonged heatwaves recorded during the summer months, with only a few days reaching 40°C. The late start to the season delayed veraison and the commencement of harvest. Weather conditions during the final stages of ripening were dry with March rainfall falling below the long-term average. April was mild, allowing for an orderly completion of harvest. The prevailing autumnal conditions favouring fully ripened grapes with well-developed colours and flavours.
COLOUR	Deep red
NOSE	Mediterranean notes of savoury ratatouille, sundried tomato, olive tapenade, Moroccan spices and charcoal roasted roast game. Balancing the savoury notes are aromatic blueberries, exotic red fruits, perfumed cranberry and fresh pomegranate.
PALATE	A delightfully complex amalgam of savoury green olives, pepperoni with a hint of sweet/salty Dutch liquorice. Soft blue fruits to the fore with textured tannins providing grip. An expansive palate gives this wine generosity and presence.
PEAK DRINKING	Now – 2029
LAST TASTED	August 2018

