



Bin 138 Barossa Valley Grenache Mourvedre Shiraz 2007

The Barossa Valley was planted extensively with Shiraz, Mourvedre and Grenache by the early settlers. In the 1950s Penfolds started experimenting with blending Shiraz and the robust grape variety Mourvedre. It wasn't until 1995, in response to a growing international market for the highly perfumed wines of the Southern Rhone, that Penfolds introduced the 1992 vintage of the Old Vine Barossa Valley Shiraz Grenache Mourvedre.

The wine was elevated to the Bin range with the 1998 Penfolds Bin 138. Sourced from old, low-yielding Barossa Valley vines, this is one of the few Penfolds wines that remains in component form during older, small-oak maturation and is blended just prior to bottling.



VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	
GRAPE VARIETY	42% Shiraz, 30% Mourvedre, 28% Grenache.
MATURATION	This wine was matured for 15 months in seasoned American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.40g/L pH: 3.46
LAST TASTED	December 2009
PEAK DRINKING	Lively and ready now, with years of rewarding drinking ahead (to 2024).
FOOD MATCHES	Cheese, Duck & Game

COLOUR

NOSE

PALATE

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

Deep cherry red.

An intense rush of heady aromatics ? principle propellants including star anise & nutmeg spices, florals, wild raspberry & liquorice. Closer inspection reveals chacuterie elements ? cold meats, pan-juices / demi-glace & iron. A hint of varietal Grenache. Or is it Mourvedre?

A vinous 'Wall of Sound'! An immediate saturation of cranberry, blackberry & pomegranate fruits, red liquorice. A lush, dense mid-palate desiccated by fine, mouthcoating tannins. Signed off by excellent length and persistence. Barossa by birthright, Penfolds by style.