



BIN 23 ADELAIDE HILLS PINOT NOIR

2013

*“Perhaps the best Bin 23 yet? Presumptuously,
has this style ‘come of age’?”*

“Needs time.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	Bin 23's name is derived from the Pinot Noir maturation Cellar 23 at Magill Estate. Bin 23 Adelaide Hills Pinot Noir is a bold, and dynamic addition to the Bin collection—reflecting an evolving style, regional definition and the complexities of the many and varied clones of Pinot Noir. The relationship between Penfolds and the cool climate, high altitude Adelaide Hills wine region continues to grow from strength-to-strength with this Bin 23 Pinot Noir, following in the footsteps of the success and development of the Penfolds Cellar Reserve Adelaide Hills Pinot Noir.
GRAPE VARIETY	Pinot Noir
VINEYARD REGION	Adelaide Hills
WINE ANALYSIS	Alc/Vol: 14%, Acidity: 6.0 g/L, pH: 3.65
MATURATION	8 months in French oak barriques (52% new)
VINTAGE CONDITIONS	Winter rainfall for the Adelaide Hills was close to the long-term average; however Spring was very dry with little rainfall recorded. Flowering began in November under near optimal conditions. The growing season was warmer than usual with occasional heat spikes. However, cool nights provided the vines with respite. The warm and dry conditions leading into harvest ensured it was a very easy year in terms of disease risk. Overall quality for Pinot Noir was excellent.
COLOUR	Crimson red with purple hues
NOSE	Youthful, leaps from the glass. Expressive. Shouts Pinot Noir – kirsch and red-berried fruits to the fore. Fleshiness and ferric complexity firmly anchored in Adelaide Hills vineyards, yet reminiscent of Burgundy... Stylish oak replete with spices (cinnamon/nutmeg)
PALATE	Lush, generous fruits wash across the palate. The ‘bite’ and grip of wild raspberry, rhubarb and sour cherry fruits effortlessly align with the wine’s underlying acidity. The oak sits perfectly – persuasively part of the wine. Ditto tannins. Structurally quite convincing - impressive Pinot Noir dimension and length.
ADDITIONAL REMARKS	Hand-picked, 10% whole-bunch inclusion. Free-run only- no pressings. Wild ferment. 8 months on gross lees, without SO ₂ . Not fined.
PEAK DRINKING	Now – 2018
LAST TASTED	December 2013