

BIN 2

SHIRAZ MATARO 2018

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

80% Shiraz, 20% Mataro

VINEYARD REGION

Barossa Valley, McLaren Vale, Langhorne Creek

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.62

MATURATION

Seasoned American and French oak hogsheads

VINTAGE CONDITIONS

Plentiful winter rainfall prepared the vines for the growing season in South Australia. Prevailing cool conditions defined early spring, initially slowing vine growth. Temperatures gradually warmed in October with vines producing large protective canopies. Very little irrigation was required and shoot thinning helped keep vigour and crop size in check. Vintage was delayed by up to a month in some regions due to weather conditions. Harvest was generally dry favouring fully ripened grapes with well-developed colours and flavours.

PEAK DRINKING

Now - 2029

LAST TASTED

November 2019

COLOUR

Cerise core with a crimson rim

NOSE

The aromatics are dominated by brightly lifted red fruits of cranberry, red currants and rhubarb.

Scents of freshly sliced cured meats and black olive tapenade provide a savoury nuance.

Underlying spice is derived from oak maturation, evoking sumac and cardamom.

PALATE

The enticing aromatics are amplified on the palate.

Loose-knit and lacy tannins provide structural foundations, with juicy red fruit acidity giving rise to a balanced medium-bodied wine.

Further complex savoury characters of roasted celeriac and fresh vegetable consommé create another level of complexity.

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NUMBERS CAN BE EXTRAORDINARY