

Penfolds

Bin 8 Cabernet Shiraz

2004

When Dr Christopher Rawson Penfold arrived from Britain in the young South Australian colony in 1844 with his wife Mary, he brought vine cuttings which he planted around his stone cottage, which they called 'The Grange'. This was situated in Magill, which is now part of suburban Adelaide. Today Penfolds sells wine worldwide. In Australia Penfolds is seen as an industry leader, the company that led the way in establishing an international quality reputation for our wine industry. Penfolds continued success results from years of experience combined with the skilful matching of oak and fruit. Penfolds philosophy: 'the right style, the right grapes, the right oak, the right bottling time and a little patience, ensures a selection of internationally acclaimed wines to suit everyone's palate'.



VINEYARD REGION	Premium wine regions of South Australia.
VINTAGE CONDITIONS	Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. South Australia fared well and produced wines of elegance and intensity.
GRAPE VARIETY	Cabernet Sauvignon, Shiraz
MATURATION	Parcels of this wine were matured for 12 months in a mixture of seasoned, French oak hogsheads and barriques.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.1g/L pH: 3.58
LAST TASTED	24-April-2007
PEAK DRINKING	Now to 2008
FOOD MATCHES	Beef, duck & game, lamb

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

COLOUR

Brick red.

NOSE

Varietal flavours of blackcurrant, cherry and chocolate combine with leafy overtones, hints of spice and a savoury edge.

PALATE

The fusion of oak and fruit flavours; dark cherry and blackcurrant, shows great balance and the well integrated use of that oak. The palate shows a ripe and dusty, yet silky tannin structure that makes for excellent length.