



BIN 2

SHIRAZ MOURVÈDRE

SOUTH AUSTRALIA



2011

"An earlier-drinking Bin 2 ... one with its own personality, yet still wearing the team colours."

"For now more than half a century uninterrupted, this temptingly drinkable stepping-stone into the Penfolds Bin tier rarely, if ever, disappoints ..."

PETER GAGO
PENFOLDS CHIEF WINEMAKER

Penfolds Bin 2 was first released in 1960, yet was 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 Mourvèdre is still relatively uncommon in Australian table wines. Also known as Mataro or Monastrell, Mourvèdre was introduced to Australia in the 1830s. Sometimes used in fortified wine production, this grape is widely planted in the Barossa Valley. It is greatly 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.

COLOUR Bright, ruby-red.

NOSE A spicier Bin 2 expression than usual – red curry paste, cardamom and fresh lime leaf. Pomegranate and cranberry fruits immediately apparent, with no oak to speak of ... Mourvèdre doing its best to propel background complexed savoury notes. It succeeds.

PALATE Lively. Youthful. Medium-bodied.

Red-curranted fruits, dried paw-paw.

Some paprika spice (Shiraz?) and chorizo, savoury (Mourvèdre?) complexities. Good grip – raspy youthful tannins, with oak not really a part of the equation.

VINEYARD REGIONS Barossa Valley, McLaren Vale.

VINTAGE CONDITIONS With above-average winter rainfalls and cool conditions that followed during the spring period, South Australia regions generally experienced a later budburst and disease pressures impacted to varied degrees across the state. Meticulous vineyard management was critical. Walking the vineyards in spring, soil moisture levels resulted in healthy shoot growth and early canopy development. Healthy vegetative growth continued during the cooler spring months and delayed veraison and berry development in the new year. A few warm days at the end of January guaranteed the completion of veraison and commencement of the ripening season. Multiple rain events, often isolated, meant that attention to sub-regional detail was required and selective harvesting of pristine fruit. Low baumes at harvest coincided with flavour development. With a focus on warmer regions, McLaren Vale and Barossa fruit sourcing prevailed.

GRAPE VARIETY 81% Shiraz, 19% Mourvèdre.

MATURATION Matured for 11 months in older French and American oak.

WINE ANALYSIS Alc/Vol: 14.0%, Acidity: 5.8g/L, pH: 3.69.

LAST TASTED November 2012.

PEAK DRINKING 2013 – 2018.

FOOD MATCH from Jock Zonfrillo, Executive Chef, Magill Estate Restaurant – located at the spiritual home of Penfolds, South Australia: Plum pudding pork belly, roasted Jerusalem artichokes, sprouted lentils and quandong mustard.