

Bin 389 Cabernet Shiraz

Created by the legendary Max Schubert - creator of Penfolds Grange - Bin 389 is often referred to as 'Poor Man's Grange' or 'Baby Grange', in part because components of the wine are matured in the same barrels that held the previous vintage of Grange.

First made in 1960, this was the wine that helped to build Penfolds solid reputation with red wine drinkers.

Combining the structure of Cabernet with the richness of Shiraz, Bin 389 also exemplifies Penfolds skill in balancing fruit and oak.

A classic Australian style with a clear Penfolds identity, in Penfolds Rewards of Patience, Sixth edition, author Andrew Caillard MW says, "In the context of the world wine market, Bin 389 is a 'super-second' Australian wine with a wonderful track record of fulfilling its ageing potential."

The 1986 vintage of Penfolds Bin 389 also receives a red star rating in the Penfolds Rewards of Patience, Sixth edition. Red stars are awarded to those wines that are considered to be an exceptional vintage.

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| of Storac, Bi wine feats complexity prem | the elegance of Cab in 389 is matured in the intense opulent and a firm tannin tium grapes from So | American oak cask varietal flavours, b finish. This vintage outh Australian vine | h the richus This class kinced out is a blend of yards. |
| TANCS W | III. PHODOGE | OF AUSTRALIA | N. P. (1970) |
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| VINEYARD REGION | Barossa Valley, Langhorne Creek, Clare Valley, McLaren Vale and Coonawarra. | |
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| VINTAGE CONDITIONS | Mild, relatively dry conditions throughout both growing and harvest seasons. A vintage of outstanding quality. | |
| GRAPE VARIETY | Cabernet Sauvignon (68%), Shiraz (32%). | |
| MATURATION | This wine was matured for 12 months in seasoned and new (28%) American oak hogsheads. | |
| WINE ANALYSIS | Alc/Vol: 12.8% Acidity: 5.8g/L pH: 3.48 | |
| LAST TASTED | Penfolds Rewards of Patience, Sixth edition, 2008. | |
| PEAK DRINKING | Now to 2016 - Penfolds Rewards of Patience, Sixth edition, 2008. | |
| FOOD MATCHES | Slow braised lamb shanks. | |

COLOUR

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PALATE

Winemaker comments by

Penfolds Rewards of Patience, Sixth edition, 2008.

Medium deep red.

Fresh smoky, cassis, dried plum, herbaceous aromas with some menthol, gum leaf notes.

Sweet, deep-set liquorice, smoky, meaty, minty flavours and sinewy dry tannins. Builds up brambly and dry at the finish. A powerful, old-fashioned style harking back to the early 1960s.