



Penfolds®

KALIMNA® BIN 28 SHIRAZ

2009

Penfolds Bin 28 is a showcase for warm-climate Australian Shiraz—ripe, robust and generously flavoured. First made in 1959, Bin 28 is named after the famous Barossa Valley Kalimna vineyard purchased by Penfolds in 1945 and from which the wine was originally sourced. Today, Bin 28 is a multi-region, multi-vineyard blend, with the Barossa Valley always well represented, providing a substantial proportion of the fruit for this vintage.

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

“A courageous follow-on to the stellar 50th 2008 release... No apologies—typical Bin 28 with its trademark early or later drinking option of choice.”

“Decanting mandatory—to unleash and open up what lurks beneath this tightly-coiled marquee.”



COLOUR

Dense core, purple rim.

NOSE

Red fruits, and only a skerrick of detectable oak.

At first—wafts of a ‘deconstructed’ sweet mince tart—dates, prunes... Later—higher notes of brûlée/bread and butter pudding, cinnamon. Throughout—a staggered scented release of musk, bay-leaf and tobacco.

Quite the aromatic chromatogram!

PALATE

Raspberry, and black fruits abound.

Chocolate, black licorice... and surprisingly nuances of (cold) oyster sauce.

Sleek tannins, belying the wine’s textural plushness.

Well-integrated, seasoned oak.

Balanced.

VINEYARD REGIONS

Padthaway, Barossa Valley, Langhorne Creek, McLaren Vale and Robe.

VINTAGE CONDITIONS

Adequate winter rains across most parts of South Australia gave good soil moisture levels for budburst, which was followed by a dry and warm spring. Climatic conditions favoured flowering and set with mild and calm weather, however there was some shatter in Shiraz across parts of the state. Minimal frost and disease pressures allowed for excellent vine canopy development. November and December conditions were mild to average, providing good conditions for even ripening. Harvest also continued over a long period optimising colour, flavour and tannin development. The long and late South East harvest was particularly conducive to excellent flavour development. 2009 proved to be a slightly later vintage compared to the previous couple of years. Some healthy early to mid December Summer rainfall, followed by conditions drying up very quickly and continuing until the end of February. Early heat accompanied veraison but even ripening followed for those vines that had been through veraison and had adequate canopy. Temperatures cooled off towards March.

GRAPE VARIETY

Shiraz.

MATURATION

Matured for 12 months in seasoned American oak hogsheads.

WINE ANALYSIS

Alc/Vol: 14.5% Acidity: 6.3g/L pH: 3.70

LAST TASTED

November 2011

PEAK DRINKING

Now–2020

FOOD MATCHES

Char-Grilled Black Angus beef fillet with fondant potatoes, French beans, sautéed baby carrots and truffle jus.