



Bin 150 Marananga Shiraz

2008

There are three distinct offers of Penfolds red wines. Single vineyard (Magill Estate Shiraz, Kalimna Block 42 Cabernet Sauvignon), single region (Bin 128 Coonawarra Shiraz, RWT Barossa Shiraz) and multi-regional blends (Grange, Bin 707). The Bin 150 Marananga Shiraz delivers a fourth approach, with Penfolds showing its hand at sub-regional expression.

The hamlet of Marananga lies very close to the centre of the Barossa Valley floor - slightly to the north and west, where warm dry conditions and rich red soils provide the backbone to some of the region's best known wines.

Standing on its own two feet, the inaugural release of the Marananga Shiraz delivers a contemporary Shiraz alternative, framed by a mix of oaks; French and American, old and new, conceived from the ancient soils of this special place, Marananga.

"A debut vintage... awaiting the inheritance of those lucky to be born in 2008 "

"A contemporary and compelling Barossa Valley Shiraz - mischievously playing in a zone somewhere in between RWT & Bin 28."

Penfolds Chief Winemaker - Peter Gago.



VINEYARD REGION	Marananga, Barossa Valley, South Australia.
VINTAGE CONDITIONS	A welcome wet winter and a moderate, dry spring encouraged steady early season growth, setting up for a text-book harvest. Cool and dry conditions during the start of summer were described as perfect, conducive to excellent flavour, colour and phenolic development. A record 15 day heatwave, starting on the 3rd March created a major interruption, inducing a vintage of two distinct halves - a statement pertaining to the profound differences in quality of fruit picked before and after the heat spell. Weighted-average vintage charts may not do justice to the South Australian harvest in 2008. Penfolds reds will.
GRAPE VARIETY	Shiraz
MATURATION	12 months in 25% new French oak, 25% new American oak, 25% seasoned French oak and 25% seasoned American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.6g/L pH: 3.59
LAST TASTED	December 2010
PEAK DRINKING	2012 - 2025.
FOOD MATCHES	Rabbit loin, confit leg, vanilla linguini, braised pistachios, mild pancetta and apricot (Penfolds Magill Estate Restaurant, Spring Menu 2010).

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Impenetrable black core with a purple rim.

Wafts of soy (dark) & along (fermented) tea ascend.

Oak is absorbed, allowing stylish Barossa fruits to weave their magic. Yet there's a lot more than only fruit - demi-glacé / pan scrapings / charcuterie complexities... black pudding? And beneath? Aniseed, borscht, and a beetroot / rhubarb mix... rather than the expected red or black-curranted fruits.

Fresh and vibrant. Youthful.

Texturally, a slinky, polished sheen massaged by very fine and grainy tannins. In the flavour spectrum, double-roasted black coffee beans meshed with an assortment of dark-berried fruits, violet & musk. Measuring high on the drinkability-scale - accessible, taut.

Balanced. Buffed. Barossa!