Penfolds.

Bin 389 Cabernet Shiraz

The Bin 389 style evolved as a result of experiments, by Max Schubert, in the 1950s to develop a highly individual wine using a blend of Cabernet Sauvignon and Shiraz with compatible oak treatment.

Bin 389 combines the elegance of Cabernet Sauvignon with the richness of Shiraz and demonstrates the traditional Penfolds' trademark - balance between fruit and oak, giving the wine character and longevity.

Penyfolds	
BIN 389 CABERNET SHIRAZ	
Enhang the elegance of Caberner Sauvignon with the richned from the 1898 on matured on American oak casks and francespace wind favours, balanced oak complexity with a firm tanin the 750ML	

Winemaker comments by Penfolds Rewards of Patience, Edition VI

Medium deep red.

Redcurrant/creme brulee/herb garden araoms.

The palate has plenty of juicy redcurrant/mocha/ herb garden flavours, but the tannins are sinewy and dry. It builds up very leafy and firm. The tannins are unbalanced.

VINEYARD REGION	South Australia
VINTAGE CONDITIONS	
GRAPE VARIETY	Cabernet Sauvignon, Shiraz
MATURATION	Fermentation and 18 months maturation in American oak hogsheads.
WINE ANALYSIS	Alc/Vol: % Acidity: g/L pH:
LAST TASTED	2008
PEAK DRINKING	Now
FOOD MATCHES	Beef, cheese, lamb

COLOUR NOSE PALATE