



# Bin 2 Shiraz Mourvedre

## 2005

PENFOLDS Bin 2, from its first vintage in 1960, was the result of experimental work by PENFOLDS Winemakers to create a medium-bodied, soft-finishing 'Australian Burgundy' style, based on Shiraz. Mourvedre grapes were added to diffuse the Shiraz's intense varietal characters.

Bin 2 reflects PENFOLDS multi-region, multi-vineyard blending approach, which enables winemakers to reduce the impact of vintage variation and produce high quality wines, regardless of vintage.



VINEYARD REGION	Premium wine regions of South Australia with significant proportions from McLaren Vale, Padthaway and the Barossa Valley.
VINTAGE CONDITIONS	The 2005 vintage was of consistent good quality across all regions. Favourable seasonal conditions - particularly mild temperatures, with few sustained hot periods, and moderate and generally well timed rainfall - resulted in good quality and steady ripening of fruit, with full varietal characters being developed.
GRAPE VARIETY	Shiraz, Mourvedre
MATURATION	Parcels of this wine were matured for 10 months in a combination of seasoned French and American oak.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.1g/L pH: 3.57
LAST TASTED	20-Apr-2007
PEAK DRINKING	Now to 2011
FOOD MATCHES	Ideal with beef, duck & game and lamb dishes.

### Winemaker comments by

Peter Gago - PENFOLDS Chief Winemaker

#### COLOUR

Deep crimson with purple hues.

#### NOSE

The nose is rich, ripe and very concentrated with aromas of plums, olives, figs, rhubarb and dark, steamed fruit pudding.

#### PALATE

This is a tightly structured wine with excellent length of flavour and a fresh, lingering acidity. Darker fruit flavours and notes of olive, liquorice and fennel sit alongside background, nutty flavours of well-used, older oak. The finish shows some firm, gritty-type tannins.