

Bin 28 Kalimna Shiraz is a time-honoured and alternative expression of Shiraz, and an intriguing counterpoint to Grange. It is unusual among high quality Australian red wines as it does not rely on any new oak. It was created in the early 1950s (first commercial vintage 1957) and gained a new lease of life in the 1990s as its quality and distinctive style became better understood. Proudly, a wine style that hasn't succumbed to the dictates of fashion or commerce.

Bin 28 Kalimna Shiraz is rich and plush when young, gaining soft, earthy, mocha-like characters as it ages. It is matured in old, 1460 litre vats that allow the wine to develop, imparting minimal, if any oak character. Although a small proportion of Cabernet is sometimes used to improve structure, the focal point for Bin 28 Kalimna Shiraz remains Shiraz.

REWARDS OF PATIENCE SEVENTH EDITION – TASTING NOTES

BIN 28 KALIMNA SHIRAZ 1959 - 2010

1959 BIN 28 KALIMNA SHIRAZ

Brick red. Very evolved wine which fades quickly in the glass. It first showed delicate plum, tangerine, mocha, mint aromas and flavours and lacy fine tannins but amontillado characters developed in the glass. Thinning and tired but interesting curio all the same (*Penfolds The Rewards of Patience*, 2008).

Drinking Window: Past

1962 BIN 28 KALIMNA SHIRAZ

Most bottles are past.

Drinking Window: N/A



Pale-medium brick red. Fragrant leather, chinotto, spicy aromas with apricot notes. A fully mature wine with salted liquorice, chinotto, earthy, toffee flavours and fine slinky, lacy tannins. Finishes minerally and dry. Still holding well, but the fruit is beginning to fade now.

Drinking Window: Now ••• Past

1964 BIN 28 KALIMNA SHIRAZ

Medium brick red. Intense black fruits, roasted coffee, orange peel aromas with a touch of panforte. Roasted coffee, meaty, apricot flavours, chalky dry tannins and some leafy notes. Finishes firm with fresh acidity. It still has some richness of fruit, but the wine is losing its lustre now. Drink up.

Drinking Window: Now Past

1965 BIN 28 KALIMNA SHIRAZ

Most bottles are past.

Drinking Window: Past

1967 BIN 28 KALIMNA SHIRAZ

Medium-deep brick red. Fresh prune, dried roses, graphite, smoked meaty aromas. Gorgeously seductive and fully mature wine with prune, dried roses, panforte, praline, smoky flavours and loose-knit but fine graphite tannins. A silky textured wine nearing the end of its life, but holding surprisingly well. Drink up.

Drinking Window: Now ••• Past



Most bottles are past.

Drinking Window: Past

1969 BIN 28 KALIMNA SHIRAZ

Medium-deep brick red. Light roasted hazelnut, chocolate aromas. Lightly concentrated with tobacco, hazelnut, chocolate flavours and loose-knit chalky dry tannins. Finishes firm and minerally. Drink now. (Tasted at Penfolds Red Wine Re-corking Clinic, Perth 2012.)

Drinking Window: Now ••• Past

1970 BIN 28 KALIMNA SHIRAZ

Medium-deep brick red. Roasted, earthy, liquorice aromas with coffee notes. Concentrated, roasted earthy, liquorice, panforte flavours with some lacy, graphite notes. Finishes sinewy firm with excellent length. Best to drink soon.

Drinking Window: Now ••• Past

1971 BIN 28 KALIMNA SHIRAZ

Medium-deep brick red. Geranium, dried roses, celery, coffee aromas. Buoyant redcurrant, sweet fruit, sage, liquorice flavours and fine gritty tannins. The fruit is beginning to dry out. It's now past its best.

Drinking Window: Now ••• Past



Most bottles are past their optimum drinking window.

Drinking Window: Past

1973 BIN 28 KALIMNA SHIRAZ

Most bottles are past their optimum drinking window.

Drinking Window: Past

1974 BIN 28 KALIMNA SHIRAZ

Most bottles are past.

Drinking Window: Past

1975 BIN 28 KALIMNA SHIRAZ

Medium-deep brick red. Fresh and complex redcurrant, leather, vellum, smoked meat, graphite aromas. Well-concentrated wine with fleshy, redcurrant, apricot, leather, smoked meaty flavours and loose-knit dusty tannins. Finishing chalky firm with lively acidity. The fruit is powering off now. Drink up.



Medium-deep crimson to brick red. Lifted panforte, wood varnish, dried fruit aromas. Generous redcurrant, panforte, espresso flavours and fine, sinewy dry tannins. Finishes leafy firm with earthy, rusty notes. Solidly built, but nearing the end. Bottles are extremely varied, so best to drink up.

Drinking Window: Now ••• Past

1977 BIN 28 KALIMNA SHIRAZ

Medium-deep crimson to brick red. Fragrant forest floor, redcurrant, espresso, bitumen aromas with some roasted hazelnut notes. Well-concentrated, smooth roasted chestnut, redcurrant, coffee flavours, mid-palate richness and plentiful lacy dry tannins. Finishes earthy and long. Still showing plenty of sweet fruit characters. Still holding.

Drinking Window: Now

1978 BIN 28 KALIMNA SHIRAZ

Medium-deep brick red. Intense liquorice, dried fruit, wood varnish, leafy aromas. Complex panforte, dark berry fruit, herb, roasted nut flavours and fine plentiful loose-knit chalky tannins. Finishes al dente firm. Powerful and generous with spicy, savoury notes. Drink soon.

Drinking Window: Now

1979 BIN 28 KALIMNA SHIRAZ

Medium-deep brick red. Fresh leather, mint, smoky, graphite, leather, horse blanket aromas. Wel lconcentrated leather, blackberry, leafy flavours with fine chalky dry tannins, marked acidity and underlying chestnut, toffee notes. Beginning to fracture. Drink up.



Pale-medium brick red. Intense coffee, dried raisins, milk chocolate aromas. Well-concentrated, smooth chocolatey wine with roasted coffee, chestnut, redcurrant flavours and fine slinky tannins. Finishes sweet and sour with burnt toffee notes. At the brink of life now.

Drinking Window: Now

1981 BIN 28 KALIMNA SHIRAZ

Medium brick red. Fresh coffee, leather, spice, praline aromas. Well-developed espresso, leather, chinotto, spice flavours with a touch of pepper, fine supple loose-knit tannins and savoury/amontillado notes. A minerally, bitter, dry, chalky finish. Some underlying meaty, barnyard characters. Starting to fade. Drink soon.

Drinking Window: Now

1982 BIN 28 KALIMNA SHIRAZ

Medium brick red. Intense dried roses, contrived red cherry aromas with some malty notes. Richly concentrated wine with generous red cherry, dark chocolate, pot pourri, tobacco flavours and plentiful chalky lacy tannins. Finishes a touch leafy, but long and fruit-sweet. Smooth and supple, but an atypical Bin 28. Has reached its optimum drinking plateau.

Drinking Window: Now ••• Past

1983 BIN 28 KALIMNA SHIRAZ

Medium brick red. Intense espresso, leather, herb garden, sweet fruit aromas. Developed choco-berry, leather, espresso, demi-glace flavours, strong chocolatey dry tannins and underlying roasted hazelnut notes. Finishes grippy firm but sweet fruit flavours drive through. Robust and tannic. This is unlikely ever to soften out. Drink soon.



Pale-medium brick red. Fully mature coffee, salted liquorice, brambly, praline aromas with a touch of herb/ pepper. Moderately concentrated espresso, praline, brambly flavours, underlying cherry, boiled sweet notes and fine chocolatey dry tannins. Finishes chalky firm, very dry and savoury. Fading away now.

Drinking Window: Now ••• Past

1985 BIN 28 KALIMNA SHIRAZ

Medium-deep brick red. Lifted floral, panforte aromas with salty mineral notes. Panforte, dried fruit, espresso, redcurrant flavours and sinewy dry tannins. Finishes walnutty firm and tight. Lacks harmony and generosity.

Drinking Window: Now ••• Past

1986 BIN 28 KALIMNA SHIRAZ

Medium-deep crimson to brick red. Intense dark berry, dark chocolate, mocha, prune aromas with a touch of sage. Concentrated dark berry, dark chocolate, prune, sweet fruit flavours with fine chalky loose-knit tannins. Finishes gritty firm with an aniseed/peppery kick. Buoyant and fresh with some tertiary polished leather notes. A classic Penfolds vintage but unlikely to improve.

Drinking Window: Now

1987 BIN 28 KALIMNA SHIRAZ

Medium-deep crimson to brick red. Intense redcurrant, panforte, roasted walnut aromas with salty demiglace notes. Sweet-fruited wine with redcurrant, sage, herb flavours, pronounced linear acidity and lacy dry tannins. Finishes firm, drying and tight. Now past its best.



Medium-deep crimson. Intense redcurrant, roasted walnut, mocha, panforte aromas with spicy/cedar notes. A gentle sinuous palate with buoyant sweet-fruit flavours, lovely mid-palate richness and fine graphite tannins. Finishes firm and long. At the peak of its development.

Drinking Window: Now

1989 BIN 28 KALIMNA SHIRAZ

Light-medium crimson. Fresh scented redcurrant, herb, dried roses, contrived cherry aromas. Smooth redcurrant sweet fruit, slightly jammy flavours and grainy loose-knit tannins. Firms up at the finish. Not overly complex but still fresh and alive. Best to drink soon rather than keep.

Drinking Window: Now

1990 BIN 28 KALIMNA SHIRAZ

Medium crimson. Intense dark choco-berry aromas with panforte, graphite, smoky notes. Beautifully concentrated, dark chocolate, dark berry, sweet fruit flavours with some roasted chestnut, polished leather notes, plentiful chalky/velvety tannins and underlying mineral acidity. Finishes firm with sustained flavour length. A classic Penfolds vintage with great cellaring potential.

Drinking Window: Now••• 2020

1991 BIN 28 KALIMNA SHIRAZ

Medium crimson. Classic panforte, cassis, mocha, praline aromas with a touch of sage. Well-developed dark cherry, blackcurrant, apricot flavours with fine lacy tannins and some demi-glace notes. A chewy firm, sweetfruited finish. Drinking beautifully now, but should hold for a while.



Medium-deep red. Intense dark chocolate, herb garden, leafy aromas with roasted hazelnut, mint notes. Medium-weighted and slightly underpowered palate with dark chocolate, herb garden flavours and fine slinky tannins. Finishes chalky firm, long and sweet. Drink up.

Drinking Window: Now

1993 BIN 28 KALIMNA SHIRAZ

Medium-deep red. Developed roasted chestnut, panforte, redcurrant, graphite, sage aromas. A slightly sappy wine with redcurrant, prune, herb, silage notes and grainy dry/leafy tannins. It has richness and volume but the tannins are beginning to take over. A peppery/tobacco kick at the finish. Best to drink up.

Drinking Window: Now

1994 BIN 28 KALIMNA SHIRAZ

Medium-deep crimson red. Intense, violet, camomile, dark chocolate, walnutty aromas with a hint of mint. Concentrated dark chocolate, prune, walnut flavours, plenty of fruit sweetness on the mid-palate and plentiful velvet tannins. Finishes firm and chocolatey. Still holding very well, but drink soon.



Medium-deep crimson. Fragrant herb garden, leafy, mint, redcurrant aromas with a touch of leather/spice. Developed redcurrant, herb garden, leafy flavours and loose-knit chalky dry tannins. Finishes firm and tight with liquorice notes. A touch disjointed. This is not going to improve with age. Drink up.

Drinking Window: Now

1996 BIN 28 KALIMNA SHIRAZ

Medium-deep crimson. Intense complex cassis, black liquorice, mocha, earthy aromas with some flinty/smoky notes. Well concentrated and substantial, with classic dark plum, blackcurrant, black liquorice, dark chocolate flavours, lovely mid-palate richness and plentiful chalky tannins. Finishes sinewy firm and long. A beautifully balanced and fully mature Bin 28. It will further develop but it probably won't improve. Enjoy now or hold.

Drinking Window: Now••• 2020

1997 BIN 28 KALIMNA SHIRAZ

Medium-deep crimson. Espresso/ground coffee, herb, redcurrant, dried fruit aromas with aniseed/liquorice, sweet fruit notes. Fresh, minerally and medium-bodied wine with espresso, redcurrant flavours, some leafy/ silage notes and fine, loose-knit chalky, slightly grippy tannins. Finishes minerally and long. Best to drink soon.



Medium-deep crimson. Intense blackberry, praline, walnut aromas with liquorice, bitumen notes. Rich voluminous wine with generous, but developed, dark berry, dark chocolate, roasted walnut, tobacco flavours and plentiful chocolatey dry tannins. Finishes fruit-sweet and long. A classic Penfolds vintage. Complex, generous and balanced. Drinking well now yet should hold for a while.

Drinking Window: Now••• 2020

1999 BIN 28 KALIMNA SHIRAZ

Medium-deep crimson. Dark chocolate, blackberry, herb aromas with dried leaf notes. Richly concentrated blackberry, dark chocolate, espresso flavours and fine loose-knit muscular tannins. Finishes cedary firm. More tannic than 1998, but still has generosity of fruit. Should further develop and improve. Drink now or keep.

Drinking Window: Now••• 2018

2000 BIN 28 KALIMNA SHIRAZ

Medium crimson. Intense red cherry, blueberry, redcurrant, herb, pot pourri aromas. A juicy, easy-drinking wine with smooth blueberry, red cherry, redcurrant, red liquorice, plum flavours, and loose-knit, lacy tannins. Finishes silky with roasted walnut, mint notes. Not a wine to keep.



Medium-deep crimson. Scented blackberry, plum, praline aromas with biscuity, savoury notes. Rich and buoyant with deep-set blackberry pastille, plummy, dark chocolate flavours and fine plentiful, muscular tannins. A long tannic, slightly leafy tail. Powerful and minerally but unlikely to soften out. Should hold for a while, but best to drink soon.

Drinking Window: Now ••• 2018

2002 BIN 28 KALIMNA SHIRAZ

Medium-deep crimson. Lovely intense liquorice, dark berry, dark chocolate aromas. Generously proportioned but elegantly styled with dark berry, liquorice, chocolatey flavours, superb mid-palate density and fine ripe velvety tannins. A delicious sweet fruit finish with minerally, salted liquorice, aniseed notes. This should further develop. Drink now or keep.

Drinking Window: Now ••• 2025

2003 BIN 28 KALIMNA SHIRAZ

Medium-deep crimson. Complex yeast extract, meaty, black fruit, raisin, liquorice aromas. Soupy dense and muscular with concentrated espresso, dried fruit, silage flavours and grippy/leafy tannins. Finishes chocolatey firm. Awkward and difficult. Unlikely to improve. Drink up.



Medium-deep crimson. Fresh blackberry, sage, praline aromas with a hint of herb. Lovely concentrated wine with superb energy and richness. Abundant blackberry, sage, praline flavours, underlying spicy notes and chocolatey dry tannins. Finishes firm, long, minerally and fruit sweet. Lovely fruit complexity, substance and harmony.

Drinking Window: Now••• 2020

2005 BIN 28 KALIMNA SHIRAZ

Medium-deep crimson. Intense dried fruits, blackberry, sage aromas with leafy sous bois notes. Luscious, almost elemental, redcurrant, dried fruit, blackberry, spicy flavours and fine chalky dry tannins. A rich chocolatey but muscular firm finish. Drink now or hold. Will last for the decade, at least.

Drinking Window: Now••• 2020

2006 BIN 28 KALIMNA SHIRAZ

Medium-deep crimson purple. Beautifully pitched Turkish Delight, dark berry, liquorice aromas with some roasted chestnut, cedar notes. Voluminous, ripe and smooth with musky, dark berry, liquorice, praline flavours and fine loose-knit chalky tannins. Mineral acidity emerges at the finish. Lovely richness and harmony.

Drinking Window: Now••• 2025

2007 BIN 28 KALIMNA SHIRAZ

Medium-deep colour. Intense redcurrant, sage, mint aromas with a hint of tobacco. Densely concentrated wine with sweet redcurrant, dark plum, tobacco flavours and plentiful chalky firm, almost solid, tannins. Finishes leafy with bitter-sweet notes. This will hold, but best to drink while the going is good.



Medium-deep crimson. Intense liquorice/aniseed, dark berry, praline aromas. Still elemental, but very seductive with incredibly concentrated, sweet buoyant dark berry, plum, liquorice flavours and brambly firm tannins. Finishes juicy and sweet. Balanced and delicious, but the best is surely to come?

Drinking Window: Now ••• 2025

2009 BIN 28 KALIMNA SHIRAZ

Medium-deep colour. Fresh aromatic blueberry, blackberry, aniseed aromas with underlying ginger/ spice notes. Superbly concentrated, elemental and richly flavoured with voluminous blackberry, blueberry fruit, plenty of juicy/pippy notes and sinuous silky textures. Finishes velvety firm with remarkable length. Exuberant yet balanced and controlled.

Drinking Window: 2015 ••• 2030

2010 BIN 28 KALIMNA SHIRAZ

Medium-deep crimson to purple. Powerfully intense aniseed/liquorice, blueberry, mulberry, blackberry fruit aromas with ginger, mint notes. Vigorous, elemental and fleshy with generous blueberry, blackberry flavours, superb mid-palate richness and plentiful brambly, chocolatey tannins. All the elements are in perfect harmony. Impressive vinosity and finesse. A great Bin 28. Worth holding on to.

Drinking Window: 2015 ••• 2030

