



Bin 28 Kalimna Shiraz

1996

The Kalimna vineyard is one of the finest in Australia and today produces much of the base wine for Grange. Some of the vines here are as old as one hundred years and these low yielding plants produce intensely flavoured fruit that was the inspiration of Bin 28.

Today the Kalimna vineyard continues to play an integral part in Bin 28, although, like most of the Penfolds red wines, this wine is today a multi regional blend. Although oak maturation is an integral part of this wine's character, very little of the oak used is new. The result is a wine rich in varietal character and robust in structure.



VINEYARD REGION	Barossa Valley, McLaren Vale, Padthaway
VINTAGE CONDITIONS	1996 was an outstanding year after the drought conditions of 1995. Much needed rains replenished the soils during the winter across most of South Australia. The first half of the growing season was dry and cool, allowing the fruit to set and mature slowly. The last two months of the season warmed to bring in physically mature, ripe complex fruit.
GRAPE VARIETY	Shiraz
MATURATION	12 months in new & used American oak.
WINE ANALYSIS	Alc/Vol: 14.00% Acidity: 6.80g/L pH: 3.50
LAST TASTED	Penfolds Rewards of Patience, Sixth edition, 2008.
PEAK DRINKING	Now to 2025 - Penfolds Rewards of Patience, Sixth edition, 2008.
FOOD MATCHES	Beef, Cheese

Winemaker comments by Penfolds Rewards of Patience, Sixth edition, 2008.

Medium deep red.

COLOUR

Scented plum, blackberry, dark cherry, graphite, cedar aromas.

NOSE

A richly concentrated and gorgeously seductive wine with mocha, plum, graphite flavours, underlying spicy notes and supple tannins. Finishes firm with plenty of flavour length. A great Bin 28. Still has a good cellaring future.

PALATE