KALIMNA[°] BIN 28

SHIRAZ

2015

Penfolds.

BIN 28 KALIMNA® SHIRA "Refined – in context! Inviting to drink at release. 'Easy'. Dare to use an over-used descriptor, seamless – a beguiling continuum / balanced / polished."

"No rough edges, nothing pokes out. But surely this is what Penfolds Kalimna Bin 28 Shiraz is meant to be? Yes, the stylistic template of 1959 remains intact."

PETER GAGO PENFOLDS CHIEF WINEMAKER

OVERVIEW	Kalimna® Bin 28 offers a showcase of warm	COLOUR	Dark deep red
	climate Australian shiraz – ripe, robust and generously flavoured. First made in 1959, Bin 28 is named after the famous Barossa Valley Kalimna vineyard purchased by Penfolds in 1945 and from which the wine was originally sourced. Today, Kalimna® Bin 28 is a multi-region, multi- vineyard blend, with the Barossa Valley always	NOSE	Exotic. A debut of camphor, lanolin, cold lamb, parsnip/vegetable stock. Courted by an ascent of vanilla sponge / teacal and rocky-road marshmallow. Followed by wafts of coffee ground spices and biscuity/wafery hazelnut.
	well represented.	PALATE	Vibrant, fresh and lively.
GRAPE VARIETY	Shiraz		Long, elongated tannins – <i>sleek, slick and slender</i> Dark black-cherry fruit flavours, generous and
VINEYARD REGION	McLaren Vale, Barossa Valley, Padthaway, Wrattonbully, Robe		more-ish! (And just why can't we say <i>Cherry Ripe</i> Succulent; neither alcohol nor oak intrude. Unobtrusive acidity will ensure cellarability,
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.8 g/L, pH: 3.61		should it (hopefully) be pursued.
MATURATION	12 months in seasoned American oak hogsheads	PEAK DRINKING	Now - 2032
VINTAGE CONDITIONS	Autumn and early winter rainfall were above the long-term average. Rain stopped abruptly in early August with only light showers observed throughout spring. Low top soil moisture halted canopy growth early in the season giving vines an open canopy. Warm and dry conditions continued throughout the season which resulted in rapid grapevine growth and early flowering. February brought weekend heat spikes, pushing mean maximum temperatures well above the average resulting in early ripening and harvest.	LAST TASTED	July 2017

Penfolds.