

Bin 2 Shiraz / Mourvedre

1994

Penfolds Bin 2 Shiraz Mourvedre is a long established wine in the Penfolds range, with the first vintage produced in 1960. This is a uniquely Australian wine predominantly made from Shiraz, which usually accounts for about 70 percent of the blend. Penfolds Bin 2 is a soft, medium bodied wine with the berry-fruit flavours derived from Shiraz complemented by a penetrating, spicy edge from Mourvedre.



VINEYARD REGION		
VINTAGE CONDITIONS		
GRAPE VARIETY	Mourvedre, Shiraz (Syrah)	
MATURATION	The wine was matured in 3 to 5 year old American oak barrels for 12 months.	
WINE ANALYSIS	Alc/Vol: Acidity:	13.5% 6.40g/L
	pH:	3.50
LAST TASTED	2000-07-27	
PEAK DRINKING	Now - 2004	
FOOD MATCHES	Beef, Duck & Game, Lamb	

COLOUR

NOSE

PALATE

Winemaker comments by

Phillip John

Plum-red in colour with bright crimson hues.

Lifted ripe peppery Shiraz aromas dominate the bouquet with stylish, youthful Mourvedre fruit characters evident and subtle, integrated oak adding complexity.

Medium bodied and richly-flavoured, the palate has intense, sweet plum and cherry-like fruit with soft, rounded tannins and subtle, supporting oak. This is a well-balanced wine with good persistence of flavour and mouth filling fruit sweetness on the fin