



Penfolds[®]

BIN 389 CABERNET SHIRAZ

2009

Created by the legendary Max Schubert—creator of Penfolds Grange—Bin 389 is often referred to as ‘Poor Man’s Grange’ or ‘Baby Grange’, in part because components of the wine are matured in the same barrels that held the previous vintage of Grange.

First made in 1960, this was the wine that helped to build Penfolds solid reputation with red wine drinkers. Combining the structure of Cabernet with the richness of Shiraz, Bin 389 also exemplifies Penfolds skill in balancing fruit and oak.

The 2009 release of Bin 389 is the 50th consecutive release.

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

“Through thick and thin, across all vintages, Bin 389 always delivers—benefitting from over half a century of practice!”

“Certainly a solid Bin 389—Cabernet and Shiraz indistinguishable in their contribution. What do they say... we wouldn’t have it any other way!”

COLOUR

Vermilion (red), dense to rim.

NOSE

A Penfolds nose with all the trimmings—formic/ferric, barrel-ferment complexities, soy and demi-glace pan scrapings.

Scents of black licorice competing with corned-beef brisket and peppercorn gravy, mushroom duxelle aromatics.

Contented oak backstage; notwithstanding, an important supporting role.

PALATE

Lively. Intense, generous and vibrant fruits—with volume!

Stewed quince, rhubarb and loquat laced with cocoa, cedary oak.

Mouth-coating, ripe tannins augment an even and sweet palate continuum... textured and complete.

Structurally, everything in place, in tune.

VINEYARD REGIONS

Padthaway, Barossa Valley, McLaren Vale, Coonawarra, Wratttonbully and Robe.

VINTAGE CONDITIONS

Adequate winter rains across most parts of South Australia gave good soil moisture levels for budburst, which was followed by a dry and warm spring. Climatic conditions favoured flowering and set with mild and calm weather, however there was some shatter in Shiraz across parts of the state. Minimal frost and disease pressures allowed for excellent vine canopy development. November and December conditions were mild to average, providing good conditions for even ripening. Harvest also continued over a long period optimising colour, flavour and tannin development. The long and late South East harvest was particularly conducive to excellent flavour development in Cabernet. 2009 proved to be a slightly later vintage compared to the previous years. Some healthy early to mid December Summer rainfall, followed by conditions drying up very quickly and continuing until the end of February. Early heat accompanied veraison but even ripening followed for those vines that had been through veraison and had adequate canopy. Temperatures cooled off towards March.

GRAPE VARIETY

51% Cabernet Sauvignon and 49% Shiraz.

MATURATION

Matured for 12 months in American oak hogsheads (21% new).

WINE ANALYSIS

Alc/Vol: 14.5% Acidity: 6.6g/L pH: 3.61

LAST TASTED

November 2011

PEAK DRINKING

2014–2028

FOOD MATCHES

Braised wagyu beef cheek with du puy lentils, speck, baby spinach and crushed kipfler potatoes roasted in duck fat and Murray River salt.