



# BIN 128 COONAWARRA SHIRAZ

2014

*“Revealingly, a Bin 128 palate that’s more Coonawarra than that on nose. Shiraz? Yes, both nose and palate!”*

*“A heightened Approachability/Accessibility Index. More so than 2014 Bin 28? Best left to you...”*

*“There are many things noted below that this wine is not... Not really sure what that means – diagnostically maybe it’s better than expected?”*

**PETER GAGO**  
PENFOLDS CHIEF WINEMAKER

**OVERVIEW** With each vintage release the cool-climate Bin 128 Coonawarra Shiraz provides an interesting counterpoint to the more opulent and richly concentrated warm-climate Kalimna® Bin 28 Shiraz. Bin 128 comprises fruit sourced from the unique terra rossa soils of Coonawarra, a region that exemplifies the perfume, transparency and seductive nature of cool-climate red table wines. Coonawarra has remained the source of Shiraz fruit for Bin 128 since the inaugural release of the 1962 vintage. In order to further enhance the regional qualities of Bin 128, the wine is matured in a mixture of new and seasoned French oak hogsheads, a method that was refined during the 1980’s when the transition was made from American to French oak.

**GRAPE VARIETY** Shiraz

**VINEYARD REGION** Coonawarra

**WINE ANALYSIS** Alc/Vol: 14.5%, Acidity: 6.1 g/L, pH: 3.62

**MATURATION** 12 months in French oak hogsheads (26% new, 43% 1-y.o., 31% 2-y.o.)

**VINTAGE CONDITIONS** The second wettest winter recorded in 28 years ensured plenty of ground water reserves for the 2014 vintage. Continued spring rainfall was almost double the average for that period. Flowering occurred from the last week of November through to mid-December. Cold, wet and windy weather at flowering resulted in an uneven fruit-set with small berries affecting bunch weights. Temperatures during January and February were hot and dry with eight days of temperatures exceeding 40C. Hot weather accelerated ripening of many grape varieties, with harvest starting mid-February. The last grapes were picked the first week in May making the 2014 harvest one of the longest on record.

**COLOUR** A shimmering bright crimson

**NOSE** *All spice* – primarily nutmeg/cinnamon and basil. Clove (eugenolic character?) from French oak? Maybe. A propulsion of red fruits, sour cherry and liqueur cherry high notes... accompanied by less apparent freshly-sliced cherry tomato, tomato paste aromas. At this stage – no tell-tale pepper, no liquorice. A brioche/bready/yoghurt amalgam reluctantly ascends upon sitting in glass.

**PALATE** Compact, focussed yet succulent. Not that ‘plummy’, nevertheless other Coonawarra markers do resonate – redcurrant, pomegranate, black cherry. Great length, with graphite/pencil shavings oak enhancing finish. Obedient dusty/chalky tannins comply on the periphery.

**PEAK DRINKING** Now – 2029

**LAST TASTED** June 2016