



Bin 23 Adelaide Hills Pinot Noir

2009

The inaugural 2009 Penfolds Bin 23 Adelaide Hills Pinot Noir's name is derived from maturation Cellar 23 at Magill Estate. Bin 23 Pinot Noir is a bold, new addition to the Bin collection and promises to be a dynamic member of the Bin family - reflecting its evolving style, regional definition and the complexities of the many & varied clones of Pinot Noir.

The relationship between Penfolds and the cool climate, high altitude Adelaide Hills wine region continues to grow from strength-to-strength with the addition of Penfolds Bin 23 Pinot Noir, after the success and development of the Cellar Reserve Adelaide Hills Pinot Noir.

Like the Cellar Reserve, Bin 23 is cold-soaked, naturally fermented and goes through just one racking pre-bottling - off gross lees (Free-run only - no pressings included). The wine isn't fined, but it is filtered.

"Many Adelaide Hills Pinot Noir vineyards, many Pinot Noir clones, many ferments, many barriques. One blend. No apologies - a Penfolds Pinot Noir."

Penfolds Chief Winemaker - Peter Gago.



VINEYARD REGION	Adelaide Hills
VINTAGE CONDITIONS	The 2009 season started with good soil moisture levels after heavier winter rains than the previous two years. Warm, dry conditions in September and October resulted in strong spring growth. An extreme heat wave occurred in late January to early February, which required careful water management. Berry damage during the heat was minimal as the majority of vineyards had not started veraison. Favourable weather during ripening produced grapes with good acid balance at maturity. A much slower ripening period than 2008 due to lower temperatures allowed harvest at optimal maturity. The small-berried Pinot Noir together with cooler ripening temperatures have produced wines with excellent colour and concentration.
GRAPE VARIETY	Pinot Noir
MATURATION	This wine was matured in new (36%) and seasoned French oak barriques for nine months.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.0g/L pH: 3.64
LAST TASTED	December 2009
PEAK DRINKING	To 2015.
FOOD MATCHES	Ideal with duck confit or rabbit and pork terrine.

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Deep & dark... especially for Pinot Noir.

NOSE

Simply put, in a word, complex. Wild dark cherry meshed with juniper & clove. Cold lamb and a suggestion of cedar complete the first aromatic wave. Plenty to follow... especially with a rigorous swirl in a large glass.

PALATE

Rich, generous, mouthfilling. Flavours of rhubarb & beetroot in tandem with the delightful fruits / adornments of a wild berry compote. Rounded, softened tannins align with stylish, integrated oak to extend what is already formidable palate length. Not for the fainthearted Pinot Noir drinker!

Imminently drinkable, however, a recommendation to retain the odd bottle to monitor and sample its expected maturation journey.