



# Bin 23 Adelaide Hills Pinot Noir

## 2010

The second release of Bin 23 Pinot Noir is an excellent follow-up to the inaugural 2009 vintage. The Penfolds Bin 23 Adelaide Hills Pinot Noir derives its name from Maturation Cellar 23 at Magill Estate. Bin 23 is a bold style reflecting its regional definition, showing 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 shine with the Penfolds Bin 23 Pinot Noir, building on the success and development of the Cellar Reserve Adelaide Hills Pinot Noir.

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

***"This is unashamedly a Penfolds red wine. No attempt has been made to create a Burgundian look-a-like. Not for the faint-hearted!"***

*Penfolds Chief Winemaker - Peter Gago.*



VINEYARD REGION	Adelaide Hills
VINTAGE CONDITIONS	Winter rainfall was close to average for most parts of the Adelaide Hills, resulting in full soil moisture profiles at the start of Spring. Temperatures remained cool in September while a warmer October encouraged strong canopy development. Warm conditions continued in November which were favourable for flowering, particularly in early varieties such as Pinot Noir, which consequently had a very good set. Weather conditions were mild during summer and conditions during the ripening period were ideal with mild day time temperatures and cold nights helping flavour development while retaining natural acidity.
GRAPE VARIETY	Pinot Noir
MATURATION	This wine was matured in new (22%) and seasoned French oak barriques for nine months.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.4g/L pH: 3.65
LAST TASTED	December 2010
PEAK DRINKING	To 2018.
FOOD MATCHES	Taleggio 'sandwich', garden radish, walnut, rocket jelly, pickled carrots and beets (Penfolds Magill Estate Restaurant, Spring Menu 2010).

COLOUR

NOSE

PALATE

### Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Dark cherry red.

Cherries and dark bramble fruits abound with attractive forest notes and lingering warm spices. Subtle charry oak adds additional complexity in a discreet manner, leaving the bright fruit nuances to remain at centre stage.

Strawberry and red berry fruits coat the mouth on a bed of soft tannins. A long and persistent finish that lingers and lingers...the wine's silky texture leaves the palate yearning for more...

An exciting trio of Adelaide Hills, Penfolds and Pinot Noir. A rich and silky Bin 23 that salutes all things Pinot Noir, yet retains the Penfolds stamp - a clever balancing act!