

## Bin 389 Cabernet Shiraz 2002

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.

A classic Australian style with a clear Penfolds identity - the 2002 vintage of Penfolds Bin 389 has a red star rating in the Penfolds Rewards of Patience, Sixth edition.

Red stars are awarded to those wines that are considered to be an exceptional vintage.



VINEYARD REGION	McLaren Vale, Padthaway, Bordertown, Barossa Valley and Langhorne Creek.
VINTAGE CONDITIONS	Regular winter rainfalls ensured ideal soil moisture levels and healthy vine growth. Spring and summer temperatures were amongst the lowest on record, which reduced yield potential, as well as slowing overall crop ripening to a crawl. A warm, dry autumn eventuated, which, combined with careful vineyard management, enabled the grapes to reach ideal ripeness.
GRAPE VARIETY	Cabernet Sauvignon (54%), Shiraz (46%).
MATURATION	The wine was matured for twelve months in 22% new and seasoned American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.50g/L pH: 3.55
LAST TASTED	Penfolds Rewards of Patience, Sixth edition, 2008.
PEAK DRINKING	Now - 2030 - Penfolds Rewards of Patience, Sixth edition, 2008.
FOOD MATCHES	Beef, Duck & Game, Lamb.

COLOUR

NOSE

PALATE

Winemaker comments by

Penfolds Rewards of Patience, Sixth edition, 2008.

Deep red.

Lovely, elegant style with intense, pure cassis minty, garrigue aromas and hints of vanilla oak.

A rich, beautifully balanced wine with opulent, clear blackcurrant, sweet-fruit flavours underlying new oak and fine-grained tannins. Finishes chocolaty firm. Perfectly balanced wine with a great future.