Penfolds

## Bin 389 Cabernet Shiraz

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 1998 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.

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CABERN	JET SHIRAZ
tar, but 389 is matured in .	Cabernet Sauvignon with the richess of American oak casks and features option ak complexity with a firm tantin field
	750ML

## Winemaker comments by Penfolds Rewards of Patience, Sixth edition, 2008.

## Deep red.

Intense inky, liquorice, plummy, roasted meat, chocolaty aromas with hints of menthol, briar.

A remarkably concentrated, richly flavoured wine with deep-set roasted, plummy, mocha fruit, underlying malty oak and plentiful ripe, chocolaty tannins. Some complex leathery, demi-glace notes beginning to appear. This is still very youthful and elemental for its age. It's drinking well, but the best is yet to come. Outstanding vintage.

VINEYARD REGION	Padthaway (30%), Bordertown (25%), McLaren Vale (20%), Barossa Valley (19%) and a small component from Clare.	
VINTAGE CONDITIONS	1998 was an outstanding vintage. Winter rainfalls had been below average in most districts and replenishing rains brought vines back to balance in the spring. A dry, hot summer brought an early harvest in most regions.	
GRAPE VARIETY	Cabernet Sauvignon (58%), Shiraz (42%).	
MATURATION	Aged 14 months in new (22%) and seasoned American oak barrels.	
WINE ANALYSIS	Alc/Vol: 14.50%   Acidity: 6.90g/L   pH: 3.52	
LAST TASTED	Penfolds Rewards of Patience, Sixth edition, 2008.	
PEAK DRINKING	Now to 2030 - Penfolds Rewards of Patience, Sixth edition, 2008.	
FOOD MATCHES	Beef, Cheese, Lamb.	

COLOUR NOSE

PALATE