



Penfolds[®]

BIN 128 COONAWARRA SHIRAZ

2010

Created in 1962, Penfolds Bin 128 is a regional wine that reflects the unique climate and growing conditions of South Australia's Coonawarra district and the relatively elegant style of cool climate Shiraz. From the 1980 vintage, French oak replaced American, highlighting the pepper, spice and floral characteristics that define this style. Since the mid-1980s, a greater attention has been paid to fruit ripeness, resulting in a wine that is fuller in style and structure.

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

“A single-region alternative Shiraz offer... in 2010, comfortable with a greater emphasis on structure rather than flavour.”

“Begs food!”

“A continued and vital Penfolds engagement with Shiraz from Coonawarra vineyards—now spanning well over half a century!”

COLOUR

Crimson, deep-red core.

NOSE

Delicately scented with fragrances of lavender/rosemary/rose-petal.

Well-absorbed oak (cedar), and a suggestion of regional artefact —spearmint and blackcurrant pastille.

Subtle background scents of fruit mince/sage/brown butter cautiously seep in to fill any aromatic void.

PALATE

Linear, defined.

Alluring flavours of fresh plum and blackcurrant, freshly-cured ham, caraway seed.

Prominent grainy tannins and mouth-watering ‘binding’ acidity authoritatively keep all components in check.

French oak in balance, stylishly understated. Finishes firm.

VINEYARD REGIONS

Coonawarra, South Australia.

VINTAGE CONDITIONS

The growing season was consistently warmer than average and as such, ideal for Shiraz. Flowering was rapid with excellent berry set resulting in even maturity at harvest. The Shiraz required fruit thinning at veraison to bring yields into the optimal range for full flavour development. Winter rainfall was average and provided welcome rejuvenation for the ground water, and ensured even budburst. Rainfall from flowering through to harvest was slightly above average ensuring fresh healthy canopies which assisted in even ripening. This vintage was characterised by even and early ripening, with moderate yields delivering full fruit flavours and balanced ripe tannins.

GRAPE VARIETY

Shiraz.

MATURATION

Matured for 12 months in new (32%) and seasoned French oak hogsheads.

WINE ANALYSIS

Alc/Vol: 14.5% Acidity: 6.5g/L pH: 3.52

LAST TASTED

December 2011

PEAK DRINKING

2013–2025

FOOD MATCHES

Saddle of hare with wild mushroom confit, baby beets, braised leek with a sage butter sauce.