## **BIN 23**

## ADELAIDE HILLS PINOT NOIR

2016

"A Triple A-Rating for this year's Bin 23: Alert / Arresting / Authoritative, or using a softer index, Alluring / Appealing / Attentive!"

"Quite possibly the most drinkable pinot noir affixed by a Bin 23 label?"

## PETER GAGO PENFOLDS CHIEF WINEMAKER



OVERVIEW	Bin 23's name is derived from the place the pinot noir matures, 'Cellar 23' at Magill Estate. Bin 23 Adelaide Hills Pinot Noir is a bold, and dynamic inclusion to the Penfolds red wine stable – reflecting an evolving style, regional definition and the complexities of the many and 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 this Bin 23 Pinot Noir, following in the footsteps of the success and development of the Penfolds Cellar Reserve Adelaide Hills Pinot Noir.  – Hand-picked, 18% whole-bunch inclusion – Free-run only – no pressings  – Wild ferment  – Matures on gross lees, without SO2  – Not fined
GRAPE VARIETY	Pinot Noir
/INEYARD REGION	Adelaide Hills
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.0 g/L, pH: 3.53
MATURATION	Nine months in French oak barriques (27% new)
VINTAGE CONDITIONS	The Adelaide Hills 2016 growing season commenced under mild and dry conditions. Rainfall was below-average throughout winter

and dry conditions persisted through spring resulting in early vine growth. Conditions for fruit-set and flowering were favourable and contributed towards above average vintage yields. Rain events during late summer were, for the most part, pre-veraison. Cool February conditions meant that ripening was steady and the slightly early start to vintage was a result of a mild and dry growing season. February and

March weather allowed for a steady harvest, favourable flavour development and acid

retention.

COLOUR	Bright red
NOSE	An evocative pinot aromatic eruption revealing scents of Black Forest cake; Kir Royale and cherry derivatives – (dark chocolate) Cherry-Ripe, glazed cherry and cherry blossom.  Aromas of ashened damper lifted from the coals morph with those acquired from the wine's earlier French oak lodgings very lightly charred, perfumed.  Savoury nuances ascend, verging towards those akin to crisp pork belly fat and crackling.  Now, was mention made of varietal pinot descriptors?!
PALATE	Balanced and elegant of understated weight and dimension. Fruity and varietal, acknowledging both age and Adelaide Hills birthplace. Structurally, diplomatically courted by compliant silky tannins, 'just-there' oak, and 'ever-sopleasant' acidity. Complete, confident.
PEAK DRINKING	Now - 2022
LAST TASTED	August 2017

Penfolds