

BIN 150

Marananga Shiraz 2016

OVERVIEW	Bin 150 Marananga Shiraz is a sub-regional expression that is unmistakably Penfolds in character. Conceived from the ancient soils of Marananga, which lie very close to the centre of the Barossa Valley floor – slightly to the North West, where warm dry conditions and rich red soils provide the backbone to some of the region’s best known wines. Each release delivers a contemporary shiraz alternative, framed by a mix of oaks; French and American, old and new – crafted in accordance with the traditional Penfolds method.
GRAPE VARIETY	Shiraz
VINEYARD REGION	Marananga, Barossa Valley
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 7.2 g/L, pH: 3.66
MATURATION	12 months in American (25% new) and French (7% new) hogsheads and puncheons
VINTAGE CONDITIONS	Marananga, in the centre of the Barossa Valley, was a highlight in a very good 2016 vintage. Winter rainfall was only 72% of the long-term average. A warm, dry spring was ideal for flowering and fruit-set. Warm conditions prevailed in the early part of the summer allowing vines to grow well, with healthy canopies and good bunch set. Milder conditions in January allowed for optimal flavour development, with late rain refreshing the vines. Despite the challenges of a relatively dry season, ripening was even with smaller than average berries. Harvest in Marananga Barossa Valley commenced quickly with shiraz showing great colour, ripe tannins and complex flavours.
COLOUR	Very deep dark red
NOSE	Sub-region instantly ID’d - voluminous blue fruits and giveaway juniper. More than just ‘earthy’ – freshly tilled earth, coal/tar dust, gritty. Elemental. Tasting at this stage of bottle maturation – an ever so subtle hint of pâté topped with fortified gelatine. Well, maybe not so subtle! Oak? Pleasing not to have to blind pick its age or derivation!
PALATE	Crunchy riberry, deemed a native superfood and often eaten raw – reportedly possessing ‘a refreshing, spicy flavour, with a hint of clove and cinnamon’. More familial, more primary - blueberry, glazed black plum and fig. Pronounced and omnipresent oak – still sensitively evoking a (teacake sponge) sweetness. A crisp and clean finish ensues, with a yoghurt “bite” (acidity) completing the package ... oh, and were satin tannins mentioned?
PEAK DRINKING	2020 – 2032
LAST TASTED	July 2018