



**BIN 138 BAROSSA VALLEY
SHIRAZ GRENACHE MATARO**

2012

“Traditional Barossa varieties bask in the halo of the terrific 2012 vintage.”

“The 21st release of this Penfolds Barossa Valley blend – unshakably true to its region/variety-mix/style.”

**PETER GAGO
PENFOLDS CHIEF WINEMAKER**

OVERVIEW	The Barossa Valley was planted extensively with Shiraz, Mataro and Grenache by the early settlers. In the 1950s Penfolds started experimenting with table wine blends of Shiraz and the robust grape variety Mourvèdre (Mataro). In response to a growing international market for the highly perfumed wines of the Southern Rhone, Penfolds introduced the 1992 vintage of the Old Vine Barossa Valley Shiraz Grenache Mourvèdre. The wine was elevated to the Bin range with the 1998 Bin 138. Sourced from old, low-yielding Barossa Valley vines, this is one of the few wines that remains in component form during older, oak maturation and is blended just prior to bottling.
GRAPE VARIETY	66% Shiraz 23% Grenache 11% Mataro
VINEYARD REGION	Barossa Valley
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.2 g/L, pH: 3.62
MATURATION	12 months in seasoned American oak hogsheads
VINTAGE CONDITIONS	A vintage of slightly cooler temperatures with only one significant heat event over the New Year period. Prior to budburst, winter rainfall was lower than the long-term average for most parts of the Barossa Valley. Variable conditions continued through the period from October to December, merging to a mild summer, with a few short periods of heat. The mild daytime temperatures and cool evenings across most of the ripening period allowed for impressive flavour development, without inflated baumes. Balanced canopies matched fruit load providing even, yet not too speedy, ripening. Smaller berry and bunch sizes were noticeable and this, coupled with favourable weather conditions, saw great results for some quality markers – colour, tannin profile, fruit concentration and flavour depth.
COLOUR	Dense magenta
NOSE	In no way bashful, aromatics need little encouragement to leap from glass – with or without a swirl! Savoury, and dare one say, Rhônish. Cold meats, pan jus, cinnamon. Only 23% Grenache?! Would never have guessed...! All the reds: raspberry, red liquorice, dark red berried-fruits, red jelly-bean aromas.
PALATE	Medium to full-bodied. Substantial... structurally verging on lush/viscous during this youthful developmental phase. Yet to completely unfurl – a suggestion of kirsch, maraschino... fruitcake mix. White chocolate and mocha flavours/‘powderiness’ confusingly merge with softened rounded tannins.
PEAK DRINKING	2015 – 2025
LAST TASTED	November 2013