

# BIN 8

## Shiraz Cabernet 2017

*Penfolds*<sup>®</sup>

<b>OVERVIEW</b>	Bin 8 has been crafted in the traditional Penfolds style. Ripe, balanced fruit flavours are supported by softly integrated oak resulting in an impressive, smooth red wine. It was introduced in response to a heightened interest in shiraz and cabernet blends – a classic Australian wine style that caught the attention of the international wine media. Although Bin numbers were originally named after the original Bin location after bottling, Bin 8 was given its number because it uses older oak previously used for Bin 128, Bin 28 and Bin 389 – with ‘8’ obviously providing the common thread.
<b>GRAPE VARIETY</b>	Shiraz, Cabernet Sauvignon
<b>VINEYARD REGION</b>	Barossa Valley, Padthaway, Wrattonbully
<b>WINE ANALYSIS</b>	Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.63
<b>MATURATION</b>	10 months in French and American oak hogsheads
<b>VINTAGE CONDITIONS</b>	Above average winter and spring rainfall offered the vines in South Australia healthy soil moisture profiles for the growing season. Cool conditions slowed vine growth in early spring with temperatures gradually warming in October. The late budburst, flowering and subsequent veraison delayed the commencement of harvest. There was plentiful rain during the growing season and no prolonged heatwaves recorded during the summer months, with only a few days reaching 40°C. Weather conditions during the final stages of ripening were dry with March rainfall below the long-term average. April was mild, allowing for an orderly completion of harvest. The prevailing autumnal conditions favoured fully ripened grapes with well-developed colours and flavours.
<b>COLOUR</b>	Lustrous garnet
<b>NOSE</b>	Charmingly lifted aromatics with exotic Chinese five spice, satsuma plums, savoury roast meat, herbal dried rosemary and bouquet garni. Bright brambly fruits of the forest add depth and complexity.
<b>PALATE</b>	Dark cherry and forest cake fruits, earthy with touch of cigar box. A synergy between the generous shiraz flavours of across the mid-palate and the cooler fruits with the tension and structure that only cabernet sauvignon can deliver. An artful blend of complex, buoyant fruit and spice nuances backed by moreish acidity ... and of course textbook firm graphite tannins. Generous mocha notes from oak maturation lend further depth and texture to the palate.
<b>PEAK DRINKING</b>	Now – 2027
<b>LAST TASTED</b>	August 2018

