

BIN 23

Pinot Noir 2019

Bin 23's name is derived from the place the wine matures, 'Cellar 23' at Magill Estate and follows in the footsteps of the success and development of the Penfolds Cellar Reserve Pinot Noir. Bin 23 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 pinot noir clones. The relationship between Penfolds and cool-climate regions continues with the multi-regional sourcing of Bin 23 Pinot Noir.

GRAPE VARIETY

Pinot Noir

VINEYARD REGION

Tamar Valley (Tasmania), Adelaide Hills (South Australia), Henty (Victoria)

WINE ANALYSIS

Alc/Vol: 13.5%, Acidity: 5.8 g/L, pH: 3.56

MATURATION

Eight months in French oak barriques (31% new)

VINTAGE CONDITIONS

The 2019 vintage was strong on quality across all three cool-climate regions. The Tamar Valley in Tasmania experienced average rainfall over the growing season, with spring temperatures close to the long-term average. Summer was warm, with a maximum of 34.5°C recorded on January 25th. The Adelaide Hills was challenged by low winter rainfall yet nevertheless produced grapes with very strong flavour profiles. Summer was generally hot across Australia, with two heatwaves in January mitigated by cooler spells in-between. Adelaide Hills vines were well placed to see off the summer heat spikes with few issues. In Henty, careful canopy management and targeted irrigation shielded the grapes during the hot spells. Warm, settled and dry conditions prevailed during harvest allowing for excellent varietal flavour development and an orderly vintage.

COLOUR

Bright raspberry red

NOSE

Immediately an assertion of strawberry cream/framboise 'varietal correctness'!

An enchanting and transcendent fraises des bois subtle herbaceousness arouses further interest and endearment.

A hint of fresh tobacco, sage... and red currant pastille fruits.

Spicy oak is evident, yet respectful.

PALATE

Exotic berried-yoghurt and strawberry-yoghurt cake flavours offer immediate enticement.

A roundness and polish is evident, possibly due to time in barrique on lees? Yet there remains a tension, elasticity to contradict and complex!

Tasmanian grape sourcing may help to explain this Pinot Noir's minerality, graphite edge. Ditto the fine acidity, tannins and red fruits.

Is the flintiness/wet-stone from the oak and/or fruit? Texturally so silky... a radiant plume conically fanning out ever so softly on the finish.

PEAK DRINKING

2020 – 2030

LAST TASTED

March 2020