

Penfolds

Bin 2 Shiraz / Mourvedre

2002

Penfolds Bin 2, from its first vintage in 1960, was the result of experimental work by Penfolds winemakers to create a medium-bodied, soft-finishing 'Australian Burgundy' style, based on Shiraz. Mourvedre grapes were added to soften the Shiraz's intense varietal characters. Bin 2 reflects Penfolds' multi-region, multi-vineyard blending policy, which enables winemakers to reduce the impact of vintage variation and produce consistent wines every vintage.



VINEYARD REGION

VINTAGE CONDITIONS Regular winter rainfalls ensured ideal soil moisture levels and healthy vine growth. Spring and summer temperatures were amongst the lowest on record, which reduced yield potential, as well as slowing overall crop ripening to a crawl. A warm, dry autumn eventuated, which, combined with careful vineyard management, enabled the grapes to reach ideal ripeness.

GRAPE VARIETY Mourvedre, Shiraz (Syrah)

MATURATION This wine was matured for twelve months in two and three year old American Oak.

WINE ANALYSIS
Alc/Vol: 14.5%
Acidity: 6.10g/L
pH: 3.50

LAST TASTED 2003-11-18

PEAK DRINKING Now - 2007

FOOD MATCHES Beef, Lamb, Veal

COLOUR

NOSE

PALATE

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

Bright ruby.

Initial aromas of spice, violets and red berry fruit leading to darker, more earthy tones.

Full and round with good berry fruit supported by soft spice, hints of liquorice and violets. There is good mouthfeel and body to the mid-palate and a long lustrous finish.