

Penfolds

Bin 2 Shiraz / Mourvedre

2004

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 diffuse the Shiraz's intense varietal characters. Bin 2 reflects Penfolds multi-region, multi-vineyard blending approach, which enables winemakers to reduce the impact of vintage variation and produce high quality wines, regardless of vintage.



VINEYARD REGION	
VINTAGE CONDITIONS	Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. South Australia fared well and produced wines of elegance and intensity.
GRAPE VARIETY	Mourvedre, Shiraz (Syrah)
MATURATION	This wine was matured for seven months in a combination of three, four and five-year-old French and American oak.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 5.90g/L pH: 3.64
LAST TASTED	2005-08-25
PEAK DRINKING	Now - 2010
FOOD MATCHES	Beef, Duck & Game, Lamb

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

COLOUR

Bright crimson red.

NOSE

The nose shows an immediate, appealing lift of mixed dark fruits laced with liquorice/aniseed, molasses and dark chocolate. A youthful and spicy bouquet, yet with the (subdued) savoury and subtle rustic characters expected from the Bin 2 style.

PALATE

A medium bodied, firm and well structured Bin 2. Primary flavours of stewed rhubarb, pomegranate and dark red berries offer an impressive template for awaiting bottle development and potential complexities. Fine tannins and balanced acidity court a long,