



KALIMNA® BIN 28 SHIRAZ

2011

*“Accessibility is the key.
Lock up the 2010. Pour the 2011.”*

*“Finessing bottling dates and oak
regimen has paid dividends.”*

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	Bin 28 offers a showcase of warm-climate Australian Shiraz – ripe, robust and generously flavoured. First made in 1959, Bin 28 is named after the famous Barossa Valley Kalimna Vineyard purchased by Penfolds in 1945 and from which the wine was originally sourced. Today, Bin 28 is a multi-region, multi-vineyard blend, with the Barossa Valley always well represented.
GRAPE VARIETY	Shiraz
VINEYARD REGION	McLaren Vale, Barossa Valley and Adelaide
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.68
MATURATION	12 months in seasoned American oak hogsheads
VINTAGE CONDITIONS	With above-average winter rainfalls and cool conditions that followed during the spring period, South Australian regions generally experienced a later budburst and disease pressures impacted to varied degrees across the state. Meticulous vineyard management was critical. Spring soil moisture levels resulted in healthy shoot growth and early canopy development. Healthy vegetative growth continued during the cooler spring months and delayed veraison and berry development in the New Year. A few warm days at the end of January guaranteed the completion of veraison and commencement of the ripening season. Multiple rain events, often isolated, meant that attention to sub-regional detail was required and selective harvesting of pristine fruit. Low baumes at harvest coincided with flavour development.
COLOUR	Deep red
NOSE	Savoury notes quickly hit the radar – gravy/pan-juices, vegemite/soy. Fruits emit quickly thereafter – boysenberry/mulberry, quince paste. Wafts of cocoa powder and a hint of vanillin entwine playfully beneath. Tanned (fresh) leather cautiously follows...
PALATE	Medium-bodied. Balanced. Elegantly proportioned, yet with a firm underpinning. A familial trio of a dark-berried compote, boiled fruitcake mixture and fine chocolate powder – to the varietal tune of Shiraz. ‘Binding’ tannins add to length, reinforcing the extract/character/body of the wine.
PEAK DRINKING	Now – 2025
LAST TASTED	November 2013