Penfolds.

Bin 389 Cabernet Shiraz

The Bin 389 style evolved as a result of experiments, by Max Schubert, in the 1950s to develop a highly individual wine using a blend of Cabernet Sauvignon and Shiraz with compatible oak treatment.

Bin 389 combines the elegance of Cabernet Sauvignon with the richness of Shiraz and demonstrates the traditional Penfolds' trademark - balance between fruit and oak, giving the wine character and longevity.



Winemaker comments by Penfolds Rewards of Patience, Edition VI

Brick red.

COLOUR

NOSE

PALATE

Tea leaf/rosehip/redcurrant/coffee aromas with some green herbal notes.

The palate is medium bodied with soft, supple redcurrant/mocha flavours and fine chalky - touch leafy - tannins. A sweet and sour wine.

VINEYARD REGION	South Australia
VINTAGE CONDITIONS	
GRAPE VARIETY	Cabernet Sauvignon, Shiraz
MATURATION	Fermentation and maturation in American oak hogsheads.
WINE ANALYSIS	Alc/Vol: % Acidity: g/L pH:
LAST TASTED	2008
PEAK DRINKING	Now
FOOD MATCHES	Beef, game, lamb