## **BIN 8** SHIRAZ CABERNET 2016

Per

BI SUIRAZ

| OVERVIEW              | Bin 8 has been crafted in the traditional Penfolds style. Ripe,<br>balanced fruit flavours are supported by softly integrated oak<br>resulting in an impressive, smooth red wine. It was<br>introduced in response to a heightened interest in shiraz and<br>cabernet blends – a classic Australian wine style that caught<br>the attention of the international wine media. Although Bin<br>numbers were originally named after the original Bin<br>location after bottling, Bin 8 was given its number because it<br>uses older oak previously used for Bin 128, Bin 28 and Bin<br>389 – with '8' obviously providing the common thread. | COLOUR        | Crimson core and vibrant purple highlights at the rim   |
|-----------------------|--|---------------|---|
|                       |  | NOSE          | Cabernet hallmarks are more prominent than what the<br>composition would suggest white pepper, blackberry<br>leaf and punnets of fresh raspberries ascend.<br>Well seasoned carpaccio, brine and sea salt purity?<br>Red fruits and liquorice, from the Shiraz or the<br>Cabernet? Source unknown!<br>A quintessential Australian blend, yet still "modern" in<br>identity. |
| GRAPE VARIETY         | 80% Shiraz, 20% Cabernet Sauvignon   | PALATE        | Shiraz foundations emerge with generosity and vinous energy.  |
| VINEYARD REGION       | McLaren Vale, Barossa Valley, Padthaway, Wrattonbully, Robe  |               | A steely, graphite core and rhubarb succulence imprin<br>A defined and focussed structure emerges a trait that  |
| WINE ANALYSIS         | Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.67   |               | is often mentioned across previous vintages of Bin 8<br>it is at home here!   |
| MATURATION            | 12 months in French oak and American oak (9% new)  |               | At first the tannin structure is grainy, and becomes<br>powder-like in texture upon sitting in the glass  |
| VINTAGE<br>CONDITIONS | The 2016 South Australian vintage was consistently mild and<br>dry. Winter rainfall and temperatures were significantly<br>lower than the long-term average with Padthaway recording<br>one of the driest years in over seven years. From spring<br>through to late summer, record low rainfall was documented<br>with only late January and February providing some slight –  |               | Hungarian paprika, pomegranate and berry coulis<br>abound.<br>French and American oak each offer support<br>contributing to the spice spectrum, binding the palate<br>and ensuring compliant tannins.   |
|                       | relief. A warm start to spring continued into early summer<br>which sped up the grapevine growth after a sluggish start.<br>After a quick start to harvest, a dip in temperature in late<br>summer prolonged the ripening of the later varieties and<br>provided strong development of varietal flavours.  | PEAK DRINKING | Now - 2030  |
|                       |  | LAST TASTED   | August 2017   |

Penfolds.