



B I N 3 8 9 C A B E R N E T S H I R A Z

2013

*“Immediately Bin 389 – varieties and regional sources have coalesced. Moreover, still needs time to decompress.”*

*“Not a ‘modern-era’ style of Bin 389...harks back to some memorable vintages from the 80’s and 90’s.”*

PETER GAGO  
PENFOLDS CHIEF WINEMAKER

OVERVIEW	Bin 389 is often referred to as ‘Baby Grange’, in part because components of the wine are matured in the same barrels that held the previous vintage of Grange. First made in 1960, by the legendary Max Schubert, this was the wine that helped to forge Penfolds solid reputation with red wine drinkers combining the structure of Cabernet Sauvignon with the richness of Shiraz. Bin 389 also exemplifies the judicious balance of fruit and oak.
GRAPE VARIETY	51% Cabernet, 49% Shiraz
VINEYARD REGION	Barossa Valley, McLaren Vale, Padthaway, Wattonbully, Coonawarra
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.62
MATURATION	12 months in American oak hogsheads (28% new, 60% 1-y.o.and 12% 2-y.o)
VINTAGE CONDITIONS	After a dry South Australian winter reminiscent of 2006, vines were in water deficit at the beginning of spring and became accustomed to dry conditions quite early. Early budburst was noticeable across many regions and windy conditions during flowering were, in some regions, responsible for variable fruit set and lower than average yields come vintage. Dry spring conditions explained canopy growth and low yields, becoming typical of the 2013 growing season. Warm days were dispersed throughout October, November and in early January, contributing to an early start to the 2013 harvest and a short, condensed vintage. Dry and warm conditions, coupled with lower than average yields resulted in fruit showing strong, structural tannins and wines of great intensity and encouraging flavour.
COLOUR	Deep dark magenta
NOSE	A first impression of dark fruits and chocolate, splashed by spices – cinnamon, vanillin pod, cola. Then, a transient umami dabble – via cues of Worcestershire sauce/smoked Barossa bacon/beef cube. To follow, a bruléed lift mirrored by scents of toasted brioche, soaked oats. Intriguingly different, yet still Bin 389, albeit young/evolving at this perusal at an early stage.
PALATE	Expansive, explosive, exotic...a Bin 389 <i>triple-ex</i> palate rating! A wave/surge of fruits and spice unleashed – propelled by tomato and tahini paste flavours. Juicy, succulent tannins engulf, alongside oak – adding volume, density. Mouth-coating in every sense. Long and lingering.
PEAK DRINKING	2018 – 2035
LAST TASTED	July 2015