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

PALATE

NOSE

Smoky/meaty/demi-glace aromas with touches of apricot/dried fruits.

Lovely richness and complexity on the palate with deept-set meaty/mocha/demi-glace/soy flavours, fine grainy tannins. Finishes chalky dry. Layered and firm.

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