



# Bin 2 Shiraz Mourvedre

## 2007

Penfolds Bin 2 was first released in 1960, but was discontinued during the 1970s at the height of the white wine boom. The original Bin 2 was an 'Australian Burgundy' style (despite its Rhone varieties) - typically a soft, medium-bodied wine based on Shiraz.

The Bin 2 blend of Shiraz and Mourvedre is relatively uncommon in Australian table wines. Also known as Mataro or Monastrell, Mourvedre was introduced to Australia in the 1830s. Sometimes used in fortified wine production, this grape is widely planted in the Barossa Valley. It is greatly valued by winemakers for its blending attributes, adding complexity and palate grip. Interest in Bin 2 has grown as the popularity of traditional Rhone varieties and blends continues to flourish.



VINEYARD REGION	Fruit is predominantly from Padthaway and McLaren Vale, with significant contributions from Barossa, Clare and Coonawarra.
VINTAGE CONDITIONS	The 2007 vintage was difficult across South Australia with low winter temperatures threatening severe frosts, followed by unusually high summer temperatures which placed pressure on water resources. The resulting fruit ripened quickly and was harvested early with full flavours, fine structure and balance.
GRAPE VARIETY	Shiraz (77%), Mourvedre (23%).
MATURATION	The majority of this wine was matured for 8 months in seasoned American oak, with a small parcel remaining in stainless steel to retain vibrant fresh fruit character.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.0g/L pH: 3.52
LAST TASTED	February 2008
PEAK DRINKING	To 2013
FOOD MATCHES	Lamb kofta

### COLOUR

### NOSE

### PALATE

### Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Deep Crimson with purple hues.

Rich, ripe & concentrated. Scents of stewed rhubarb, fresh liquorice and aniseed - all entwined with attractive all-spice, herbs and sage. A swirl initially reveals savoury notes with well integrated oak.

Complex, well-apportioned, with an impressive structure and balance. A focussed core of darker fruits and spice. Cedar and hazelnut flavours emanate from cleverly-handled seasoned oak, with overt talsy and gravelly tannins patiently waiting on the finish.

Classically Bin 2, with an envisioned medium-term cellaring potential.