

BIN 51

EDEN VALLEY RIESLING 2022

OVERVIEW

Created in the 1990's as part of the evolving Penfolds white wine development program, Bin 51 captures many attributes of the Eden Valley locale. The region's high altitude and cool climate induces riesling with great finesse and elegance with a capacity for long-term cellaring. South Australia has gained worldwide recognition for producing definitive world-class riesling and Eden Valley always features. In their youth, the wines possess scented floral and citrus aromas, with a mineral edge and marked natural acidity, contributing significantly to the palate texture and flavour.

GRAPE VARIETY

Riesling.

VINEYARD REGION

Eden Valley.

WINE ANALYSIS

Alc/Vol: 11.5%, Acidity: 7.5 g/L, pH: 2.88

MATURATION

Three months in stainless steel.

VINTAGE CONDITIONS

Winter rainfall was plentiful, ensuring optimal soil moisture profiles leading into spring. Conditions during spring and summer were significantly cooler than average with no summer heatwaves recorded. This is something of a luxury for white winemakers, allowing for an extended slow ripening period leading into an orderly harvest. The extra hang-time allowed for terrific varietal flavour and aroma development, with the retention of racy natural acidity. A tremendous vintage for riesling.

COLOUR

Very pale with iridescent lime green hues.

NOSE

Intensely aromatic: freshly squeezed Tahitian lime juice, feijoa, lychee, potpourri, bath salts, white blossom, hints of honeydew and a suggestion of curry leaves and spearmint.

PALATE

Mouth-watering lemon/lime citrus, lemongrass, mineral talc like acid, washed river stones, green apple skins. The finish is pristine, with a lovely sugar/acid tension.

PEAK DRINKING

Now – 2030



BIN 311

CHARDONNAY 2021



OVERVIEW

Bin 311 Chardonnay truly reflects the winemakers' mantra of going where the fruit grows best and where it best suits style. From the 2017 release of Bin 311, fruit sourcing moved to multi-regional cool-climate regions. In true Bin 311 style, not unlike Yattarna, it exhibits lemon/lime aromas and a mineral acid backbone, complemented by barrel fermentation and maturation in mostly seasoned oak. Minimal filtration is employed, preserving elegant fruit flavours.

GRAPE VARIETY

Chardonnay.

VINEYARD REGION

Adelaide Hills, Tasmania.

WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 6.27 g/L, pH: 3.11

MATURATION

Nine months in French oak barriques (38% new, 28% 1-y.o.)

VINTAGE CONDITIONS

The 2021 vintage was a welcome return to normal yields and weather patterns in the Adelaide Hills after two vintages affected by extreme conditions. All three regions enjoyed good winter rainfall and warm conditions in spring. Conditions for flowering were ideal, ensuring good fruit-set. Summer was mild, with only nine days over 35°C recorded in the Adelaide Hills, while Tasmania's White Hills vineyard had a peak of only 32.4°C. Intermittent rain in January and early February had the vines in optimal condition for the final stages of ripening. Cool conditions prevailed over harvest, allowing long hang-time and excellent varietal flavour.

COLOUR

Shimmering pale gold with green rim.

NOSE

A wine living up to its moniker "baby Yattarna", indeed the similarities are quite striking. Subtle hints of struck match; a distinctive flintiness that is a hallmark of modern Penfolds chardonnays. Cool-climate aromatics abound: white nectarine, grapefruit, light florals (frangipani, apple blossom?) and nashi pears. Fermentation and maturation in quality French oak barriques introduces intriguing spices, toasted almond/nougat, almond croissant and brioche. French oak plays a crucial role by complementing the fruit, provides texture and barrel ferment characters, but in no way is overtly dominating. An exhilarating synergy.

PALATE

Citrus flavours to the fore: juicy grapefruit segments dusted in sugar. Lemon zest grated over Lisbon lemon curd. The mid-palate is creamy and very textural. Cashew and nougat lurk in the background. The finish is as taught as a bow, with a zippy, mineral line of acid and a lovely mouth-watering phenolic grip.

PEAK DRINKING

Now – 2027



MAXS ROSÉ

2022

Penfolds[®]

OVERVIEW

Max's Rosé is a tribute to former Chief Winemaker Max Schubert (1948 - 1975). A legend in Penfolds history, Max's constant pursuit of excellence paved the way for those that followed, and allowed the status and heritage of Penfolds to grow. Max discovered the pleasure of drinking fresh, bright Rosé on one of his early trips to Europe. This wine has all the hallmarks of a well balanced, bright young Rosé crafted with early drinking in mind.

GRAPE VARIETY

Pinot Noir.

VINEYARD REGION

Adelaide Hills.

WINE ANALYSIS

Alc: 12.5 Acidity: 6.1 g/L, pH: 3.40

MATURATION

Stainless steel.

VINTAGE CONDITIONS

The Adelaide Hills region enjoyed healthy winter rainfall and a relatively dry September, which encouraged good canopy development and even budburst. Spring temperatures were generally cooler than average with October being the coldest in decades. This delayed flowering and fruit set by several weeks, however yields were near average. The generally mild weather prevailed over summer and autumn, resulting in a long slow growing season and leisurely harvest. These conditions were very conducive to growing quality pinot noir with lovely varietal characteristics and bracing natural acidity.

COLOUR

Rose gold edges with a blushing pink core.

NOSE

The nose is very fresh and lively. Wild strawberries, fennel/aniseed and cinnamon spice. A citrus zest, pink grapefruit and cumquat notes provide intrigue. A green apple freshness lifts the wine.

PALATE

Tasted chilled from an ice bucket... fresh summer berries with whipped cream. A jaunt to the bakery, crème pâtissière and flaked puff pastry, Portuguese tarts. The phenolics and acidity combine in a complementary manner, adding length and a mouth watering finish. Sweet and savoury all in balance.

PEAK DRINKING

Drink now - enjoy the freshness!



MAXS PINOT NOIR

2021

Penfolds[®]

OVERVIEW

Penfolds Max's Pinot Noir is a tribute to former Chief Winemaker Max Schubert (1948-1975). A legend in Penfolds history, Max's constant pursuit of excellence paved the way for those who followed in his footsteps and allowed the status and heritage of Penfolds to grow. Max's Pinot Noir continues our endeavour with this noble varietal, drawing inspiration from Max Schubert's legacy and spirit.

GRAPE VARIETY

Pinot Noir.

VINEYARD REGION

Henty, Tasmania, Adelaide Hills.

WINE ANALYSIS

Alc: 13%,Acidity: 5.5 g/L, pH: 3.61

MATURATION

Seasoned French oak.

VINTAGE CONDITIONS

Winter and spring rainfall was below average in the Adelaide Hills and average to above average across Henty and Tasmania. Spring temperatures were slightly above average while conditions in November were generally warm. The anticipated higher rainfall in a La Niña year ended up being lower than expected in the Adelaide Hills and Tasmania, with minimal impacts on wine grapes. Henty experienced abundant rainfall in January and March with an overall cooler than average season, resulting in slower ripening and a prolonged harvest. Low berry and bunch size in Henty and Tasmania lowered yield expectations, however quality was excellent.

COLOUR

Ruby red with a terracotta hue.

NOSE

Very expressive, there is no denying the varietal. Exotic and evocative from start to finish. A whiff of sarsaparilla, or perhaps Italian chinotto, suggesting a contest of bittersweet flavours still to come. Sicilian olives provide a note of brine, while wet river stones capture the mineral notes. Earthy forest floor, consommé and cherry aromas further embellishes the varietal credentials.

PALATE

Very seductive, so silken. Varietal flavours abound with cherries, wild strawberry, raspberry held in check by creamy oak, racy minerality and fine chalky tannins. A confident wine, in need of a generously proportioned glass.

PEAK DRINKING

Now - 2026



BIN 23

PINOT NOIR 2021

OVERVIEW

Bin 23 derives its name from the place the wine matures, 'Cellar 23' at Magill Estate and follows in the footsteps of the success and development of the Penfolds Cellar Reserve Pinot Noir. Bin 23 Pinot Noir is a bold and dynamic inclusion to the Penfolds red wine stable – reflecting an evolving style, regional definition and the complexities of the many and varied pinot noir clones. The relationship between Penfolds and cool-climate regions continues with the sourcing of Bin 23 Pinot Noir.

GRAPE VARIETY

Pinot Noir.

VINEYARD REGION

Tasmania.

WINE ANALYSIS

Alc/Vol: 13.5%, Acidity: 5.9 g/L, pH: 3.57

MATURATION

Eight months in French oak barriques (40% new).

VINTAGE CONDITIONS

Below average winter rainfall was countered by good spring falls, ensuring the vines made an excellent start to the growing season. Spring temperatures were slightly above average which encouraged good canopies. No frost events were noted. Optimal conditions prevailed for flowering. Summer was generally mild, with a maximum of 32.4°C recorded at the White Hills vineyard on the 25th of January. Lower spring and summer temperatures resulted in smaller berry and bunch size, however this was more than offset by the exceptional quality of the harvest.

COLOUR

Dark cherry.

NOSE

There is no denying the varietal! A swirl reveals an aromatic kaleidoscope: strawberry granita, wheatgerm, sweet Anzac biscuits, jelly crystals, freshly pruned garden cuttings.

Native Australian violets guide the observer to the cool-climate of Tasmania.

Sweet: a suggestion of almond croissants and brioche.

Savoury: rare lamb, poached veal, a waft of brined green peppercorn.

PALATE

Succulent soft tannins and taut acidity provide a fine line and lovely persistence across the palate. Varietal fruit flavours compete for attention: wet river stone, green tobacco leaf, white cherries, white strawberries, red currant, spiced white pudding and violets. Such purity of fruit, balanced by salivating minerality. A terrific food wine.

PEAK DRINKING

Now - 2030



ST HENRI

SHIRAZ 2019



OVERVIEW

St Henri is a time-honoured and alternative expression of shiraz, and an intriguing counterpoint to Grange. It is unusual amongst high quality Australian red wines as it does not rely on any new oak. Released for the first time by Penfolds in the early 1950s, it gained a new lease of life in the 1990s as its quality and distinctive style became better understood. Proudly, a wine style that hasn't succumbed to the dictates of fashion or commerce. St Henri is rich and plush when young, gaining soft, earthy, mocha-like characters with age. It is matured in an assortment of old large vats that allow the wine to develop, imparting minimal, if any oak character.

GRAPE VARIETY

Shiraz.

VINEYARD REGION

McLaren Vale, Barossa Valley, Padthaway, Wrattenbully, The Peninsulas.

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.62

MATURATION

12 months in large seasoned oak vats.

VINTAGE CONDITIONS

McLaren Vale and Barossa Valley recorded well below long-term average winter rainfall, while the vineyards in the South-East growing districts enjoyed above-average winter rainfall. Summer was generally hot, with high temperatures delaying veraison. Irrigation was crucial to keep vines in good health. The proximity of the Southern Ocean played an important role in moderating temperatures in Wrattenbully and Padthaway, allowing for a high-quality harvest, albeit with smaller yields. Although yields were down, the quality was outstanding with shiraz showing excellent colours, firm tannin profiles and intense flavours.

COLOUR

Dark cherry.

NOSE

The first impression is unabashedly St Henri. Close examination calls for a wine glass of generous proportions. Swirl, allow the aromatics to emerge slowly, gently. The dark fruits are first to show their credentials... blackberries and mulberries generously adorned with fresh whipped cream. The crunchier red fruits appear next, pomegranate and cranberry. A hint of liquorice, toasted fennel seed, dried mint.

PALATE

A fine graphite core. The warmth and creaminess of Mexican sauce with the weight of wild game: venison loin, braised hare. Eventually sweet custard flavours emerge, smooth and textural. Portuguese tart! A suggestion of fine salinity aligns with mouth-watering acidity, cleansing. The dark tannins are so fine they could be spun from silk.

PEAK DRINKING

2024 – 2045. Will age and evolve beautifully for decades.



CHAMPAGNE BRUT ROSÉ

NV

OVERVIEW

This non-vintage Champagne Brut Rosé marks the fourth wine released in Penfolds collaboration series with Champagne House Thiénot, a respected player in the world of Champagne. With our first Champagne Brut Rosé release, we celebrate the shared mutual style and quality ambitions between Thiénot chef de cave Nicholas Uriel and Penfolds Chief Winemaker Peter Gago.

GRAPE VARIETY & REGION

30% Chardonnay (Nogent, Sézanne and Côte des Blancs)

20% Pinot Noir (Vallée de l'Ardre (8%), Epernay and Côte des Bar)

50% Pinot Meunier (Épernay, Vallée de la Marne and Saint-Thierry)

WINE ANALYSIS

Alc/Vol: 12.2% Acidity: 4.0g/L pH: 3.16 Dosage: 7.0 g/L

Dosage Dates: 17th May and 7th June 2021 Bottling: March 2017

COLOUR

Youthful, bright/vivid pale-salmon.

NOSE

An ascent of (textbook) grenadine fruits – Avec raspberry, redcurrant, blackcurrant and strawberry. *Sans* pomegranate.

And the citrus - pink grapefruit / mandarin marmalade.

And the florals/*confiserie* – scents of *Anis de Flavigny Violet Pastiles* or *Violets of Toulouse*; lily. Upon sitting – wafts of cherry jam, sorry *confiture*.

PALATE

Inviting, exotic.

Balanced, with an overt freshness - crispness up-front, and a delicate dosage imprint on finish.

Relaxed acidity, friendly effervescence.

Subtle mandarin and raspberry fruits impact immediately – over a flavour base of strawberry with pepper / Turkish Delight with pistachio.

Stylistically light on its feet and sprightly ... its 'Champagne character' teasingly revealed upon sitting.

Impatience? A second glass immediately beckons.

PEAK DRINKING

Now onwards, yet recommend to ideally drink in youth - perfect at the moment!



CELLAR RESERVE

CABERNET SAUVIGNON 2021



OVERVIEW

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. It is only in exceptional vintages that we release a Cellar Reserve Cabernet Sauvignon. The 2021 vintage is a modern interpretation of this great and noble varietal, showcasing the tangible benefit of blending across complimentary regions. Large format French oak puncheons have been used to mature the blend, providing an alluring framework for the generous, varietally pure fruit.

GRAPE VARIETY

Cabernet Sauvignon.

VINEYARD REGION

Port Lincoln, Southern Fleurieu and McLaren Vale.

WINE ANALYSIS

Alc: 14.5%, Acidity: 6.8 g/L, pH: 3.65

MATURATION

Large format French oak puncheons.

VINTAGE CONDITIONS

Near long-term average rainfall in winter and spring provided good soil moisture profiles and encouraged canopy development, while helping to mitigate frost risk. Spring was warmer than average, with some welcome rain during September and October. From November to harvest it was generally dry and warm. Mild weather mostly prevailed over the summer months. Three consecutive days of rain in early February freshened up the vines in readiness for veraison. Mild conditions from February to April were near perfect for slow and steady ripening of cabernet sauvignon grapes to their fullest potential.

COLOUR

Deep crimson red with deep cherry red core.

NOSE

Complexing aromatics. Cassis, olive brine and satsuma plum.
Greek herbs of oregano, rosemary and fennel seed. French patisseries, vanilla sponge.
Cedar oak. Sea mist/sea spray. Bracken scrub.
Sapphire. Seaweed-umami.

PALATE

Distinctly cabernet. Tight, succulent palate. Cranberry, redcurrant and goji berries. Gravelly texture, light dusting of cocoa powder. Toasty oak shining through - crème brûlée and nougat. Very polished and approachable.

PEAK DRINKING

Now- 2036



CELLAR RESERVE

GSM 2021

The Penfolds logo is written in a red, cursive script font with a registered trademark symbol (®) at the end.

OVERVIEW

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Grenache Shiraz Mataro is sourced from McLaren Vale, where the maritime climate is perfect for ripening these three varieties. An approachable, fruit driven wine style that is versatile with food.

GRAPE VARIETY

Grenache 75% Shiraz 20% Mataro 5%.

VINEYARD REGION

McLaren Vale.

WINE ANALYSIS

Alc: 14.5%, Acidity: 6.1 g/L, pH: 3.67

MATURATION

6 months in French oak 35% new with the balance in seasoned barrels.

VINTAGE CONDITIONS

Good rainfall in late winter and early spring provided solid foundations for canopy development and mitigated frost risk. From November to harvest it was dry, resulting in lower-than-average yields. Cool weather prevailed over summer with only one hot spell in January. Conditions were near perfect for ripening grapes to their fullest potential.

COLOUR

Purple core with a magenta rim.

NOSE

Highly perfumed aromatics, with florals to the fore: hibiscus, frangipani and orange blossom. Exotic Mediterranean spice, pomegranate molasses, caraway seed breadsticks. A suggestion of poached veal with rosemary. White strawberry adds a lovely sweet pithy note.

PALATE

Texturally interesting, paper/pith. The ancient soils yielding notes of shale and ironstone. Pomegranate acidity provides succulence.

PEAK DRINKING

Now- 2032



CELLAR RESERVE

VIOGNIER 2019

The Penfolds logo is written in a red, cursive script font, with a registered trademark symbol (®) at the end.

OVERVIEW

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Viognier is made from grapes sourced from a long-term Penfolds grower vineyard in the Barossa Valley. A lush, dessert-style Cellar Reserve offering, this wine is a refreshing take on the more traditional Viognier style and offers a light dry mouthfeel on the finish.

GRAPE VARIETY

Viognier.

VINEYARD REGION

Barossa Valley.

WINE ANALYSIS

Alc/Vol: 9% Acidity: 7.2g/L pH: 2.92

MATURATION

3 months in stainless steel.

VINTAGE CONDITIONS

Above-average winter and spring rainfall offered vines in Barossa Valley healthy soil moisture profiles for the growing season. Cool days and cooler nights slowed vine growth in early spring with temperatures warming in October. A mild and mostly dry start to summer was interrupted by a significant rain event in February. Warm conditions followed allowing vine canopies to dry out. Rainfall slowed in early autumn with warm weather soon following and persisting throughout summer. From March, mild days slowed ripening with cool nights and warm days persisting until harvest.

COLOUR

Pale straw with lime green hues.

NOSE

An amalgam of flavours! Primarily Nashi pear, cumquat and custard apple with hints of lime juice. Supplementary notes of Apple Danish, praline and crystallised ginger with just a tickle of Jasmine making this wine aromatically pleasing.

PALATE

A viscous, luscious and very generous palate. Apricot nectar is central with lemon meringue and citrus playing a strong role, accompanied by a clean, fresh and juicy finish. Wonderful sugar/acid balance giving great length of flavour. Benchmark Cellar Reserve Viognier from a strong vintage.

PEAK DRINKING

Now - 2030



GRANDFATHER RARE TAWNY

MINIMUM AVERAGE BLENDED AGE 20 YEARS

OVERVIEW

The Grandfather name dates back to 1915, when an oak cask containing the finest blend of available Tawny material was set aside for the exclusive use of the Penfold family. This wine was known as The Grandfather due to the age of the oldest Tawny in the blend.

GRAPE VARIETY

As Grandfather is produced using a Solera system it will always retain every variety used over the years, albeit in small amounts. Of the some 13 varieties identified the major varieties which form the backbone of the blend are Shiraz, Grenache, Mataro and Cabernet.

VINEYARD REGION

Specially selected South Australian vineyards. Many of the vineyards selected for the production of Grandfather have been doing so for well over 25 years. These vineyards are selected for their consistently high quality and reliability year after year.

WINE ANALYSIS

Alc: 20.2%v/v, Acidity: 8.1g/L, pH: 3.20, Bé: 10.0

MATURATION

The initial maturation for Grandfather occurs as individual vintage and varietal components. These components remain in the same seasoned old oak hogsheads for approximately 14 years, before being selected and blended to form the topping wine. This topping wine is then introduced into the first stage of the Solera. The Solera is comprised of six individual stages with stage six supplying the wine for bottle at a minimum average blended age of twenty years.

VINTAGE CONDITIONS

As Grandfather is matured utilising a Solera system all vintages introduced into the system are retained forever. This system of maturation ensures freshness, consistency of quality and style is sustained over the decades. The Solera currently contains vintages from 1960 to 2004. Including some 44 individual vintages in the Solera is testament to the complexity and age yet also highlights the importance of freshness and fruit.

COLOUR

Deep tawny with a distinctive yellow-green edge characteristic of extended wood maturation.

NOSE

Intense raisin fruits, fruitcake, liquorice, roasted walnuts all integrated together seamlessly with a freshness contradicting age.

PALATE

Classical Penfolds fruitcake, liquorice and vanillin oak flavours with a sweet full and round mid-palate, and a finish that persists on and on.

PEAK DRINKING

Enjoy now

