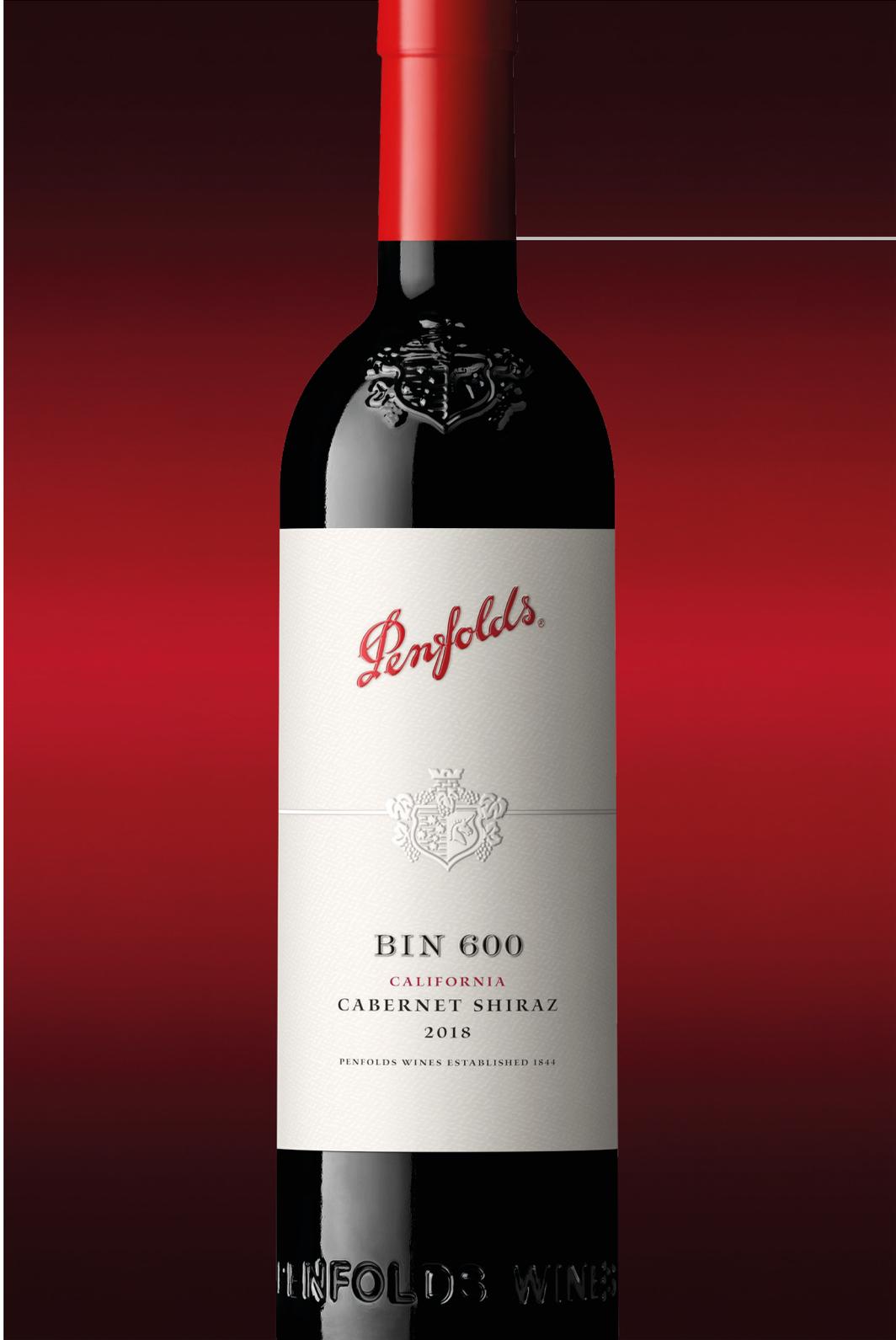




THE CALIFORNIA COLLECTION 2021

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TASTING NOTES



*Penfolds*



**BIN 600**

CALIFORNIA

CABERNET SHIRAZ

2018

PENFOLDS WINES ESTABLISHED 1844

PENFOLDS WINES

# 2018 BIN 600

## CABERNET SHIRAZ

Bin 600 is intrinsically linked to Penfolds beginnings in California, a narrative that now spans more than twenty years. In 1998, Penfolds imported a heritage selection of vine cuttings from South Australia's esteemed Kalimna and Magill Estate vineyards, and planted them in Californian soil. The original name of the Camatta Hills vineyard was Creston "600" Ranch, a special place in the Penfolds California timeline for it serves as a reference point to the start of our American journey. Creston Ranch is now honored in the wine's name, Bin 600. In recognition of Penfolds history within our Californian wine story, grapes from the original 1998 vine cuttings feature in this cabernet shiraz blend. A blend that has been revered and championed by Penfolds in our modern winemaking era.

### NOSE

Spices waft – clove, sage and turmeric are in immediate suspension. Conversation diverts to cold coffee grounds, raw coconut kernel and jasmine tea. Fragrant salsa verde is dissected down to its components: flat leaf parsley, anchovy and basil. Oak provides a platform for these two varietal blending companions, a springboard for the blackberry and quince.

### PALATE

Medium-bodied: as intended. Sweet liquorice, brimming with potent aniseed forms the flavour backbone and contributes to the glycerous texture. Radiating from this backbone is pepper-rubbed pastrami, rare roast beef, cocoa dusting, semi-dried dates and freshly harvested persimmons. An open textural weave – easily identified as shiraz-driven given 175+ years of history with this variety. Familial yet inaugural!

### COLOUR

Gleaming crimson, dark core.



#### GRAPE VARIETY

78% Cabernet Sauvignon  
22% Shiraz



#### VINEYARD REGION

Napa Valley  
Sonoma  
Paso Robles



#### WINE ANALYSIS

Alc/Vol: 14.5%  
Acidity: 6.61 g/L  
pH: 3.83



#### MATURATION

16 months in American  
oak (40% new, 60% 1-y.o.)



#### LAST TASTED

September 2020

*Penfolds*<sup>®</sup>

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Enjoy  
Responsibly