

BIN 2
SHIRAZ MATARO
2019

*“Invitingly different – as quipped over an empty glass, “A lovely drink!”
This 2019 release ably captures the aspirational freshness, dimension and brightness of
the alternative 60+ year-old Bin 2 blend.”*

PETER GAGO
PENFOLDS CHIEF WINEMAKER



OVERVIEW Bin 2 was first released in 1960, yet was temporarily discontinued in Australia in the 1970s at the height of the white wine boom. The original Bin 2 was an ‘Australian Burgundy’ style (despite its Rhône varieties) – typically a soft, medium-bodied wine based on shiraz. Often used in fortified wine production, this grape is widely planted in the Barossa Valley. It is valued by winemakers for its blending attributes, adding complexity and palate grip. Interest in Bin 2 has grown as the popularity of traditional Rhône varieties and blends continues to flourish.

GRAPE VARIETY 86% Shiraz, 14% Mataro

VINEYARD REGION South Australia

WINE ANALYSES Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.64

MATURATION 9 months in French and American Oak (new and seasoned)

VINTAGE CONIDITIONS Barossa Valley and McLaren Vale experienced below average winter rainfall, while in the South East, Wrattenbully and Padthaway were slightly above average. September was generally cool and dry with good conditions for budburst and flowering. Summer was generally warm with high temperatures delaying the onset of veraison. Carefully managed irrigation was vital to keep vines in good health during these hot spells. The cooling effect of the Southern Ocean played an important role in moderating temperatures allowing for a high-quality harvest, albeit with smaller yields than average.

COLOUR Saturated red core with a crimson rim

NOSE A first-impressional glimpse of red-fruited high notes - propelling mulberry, damson plums and boysenberry. Following, scents of pastrami (lightly coated in cardamon, rosemary?) and moist slices of silverside sans mustard. Swirling and a little time in glass liberate an ascent of wafts of a deconstructed puttanesca sauce (caper/olive/tomato). Oak barely perceivable.

PALATE From front to back palate, an immediate and gentle softness and freshness. This tactile smoothness/‘creaminess’ invokes an almost velour/felt/velvet/satin mouthfeel. Perhaps ‘custardy/cream sago-like’ tannins and balanced acidity induce this even emulsification? Derived flavours of quince paste and fresh white figs allow a modicum of fruited succulence. Certainly an alternative shiraz and mataro palate package!

PEAK DRINKING Now- 2030

LAST TASTED 6 August 2021

Penfolds