

# BIN 23

PINOT NOIR 2021



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 While 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

## LAST TASTED

May 2022