

BIN 600

CABERNET SHIRAZ 2020



Bin 600 is intrinsically linked to Penfolds beginning in California, a narrative that now spans three decades. 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 called 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 honoured 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.

GRAPE VARIETY

Cabernet Sauvignon (68%), Shiraz (32%)

VINEYARD REGION

Napa Valley, Paso Robles

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity 6.56 g/L, pH: 3.69

MATURATION

16 months in American oak barriques (40% new)

VINTAGE CONDITIONS

The 2020 season in Napa Valley began with a warm, dry winter. Decent rainfall and cooler weather didn't arrive until the end of March. Mild spring conditions provided a great early start to the growing season. Summer was characterised by very cool mornings and very warm days. The vintage proved to be one of the most challenging in history, with COVID restrictions and wildfires causing a range of logistical challenges. Nevertheless, our winemakers have leveraged small yields of high-quality, concentrated grapes to craft cabernet sauvignon of exceptional quality and intensity balanced by excellent acidity. Paso Robles was fortunately unaffected by fires. Spring conditions were mild, conducive to a good budburst and flowering. Summer was hot, accelerating ripening. Harvest began in August, with strong parcels of shiraz and cabernet sauvignon showing great varietal intensity.

COLOUR

Crimson

NOSE

Cabernet notes are first acknowledged, manifesting as cranberries, raspberries and goji berries. There is a faint hint of volatility, a nod to the Penfolds House Style, emerging from the glass in the guise of pomegranate molasses.

North African spices add a toasty note with cumin, paprika and Aleppo peppers conjuring thoughts of warm Arabian nights... fragrant *ras el hanout* Moroccan tagine, lamb shawarma. On closer inspection, chocolate emerges in several guises. Dark cooking chocolate, cherry ripe and rocky road.

Shiraz adding a certain *je ne sais quoi*, present but lurking in the background like the ever-reliable wingman.

PALATE

There is a beautiful core of generous red, blue and black fruits. At once concentrated, yet fresh. Summer berry pudding with anglaise. Rhubarb tart, apple and cinnamon strudel, Morello cherries.

Shiraz plays a more important role here than on the aromatic profile by anchoring the mid-palate and providing plenty of generosity. Yin to the cabernet Yang.

Fine talc-like tannins hold the expressive fruit in check, while soft acidity keeps everything in balance. Very approachable now, but with the promise of more to come.

PEAK DRINKING

Now – 2040

LAST TASTED

March 2023