

BIN 23

PINOT NOIR 2020



Bin 23's name is derived 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 multi-regional sourcing of Bin 23 Pinot Noir.

GRAPE VARIETY

Pinot Noir

VINEYARD REGION

Tasmania, Henty, Adelaide Hills

WINE ANALYSIS

Alc/Vol: 13.5%, Acidity: 6.0 g/L, pH: 3.52

MATURATION

Seven months in French oak barriques (24% new)

VINTAGE CONDITIONS

Tasmania enjoyed above-average rainfall across the growing season, dominated by a wetter than average February, March and April. The White Hills vineyard near Launceston recorded their highest total April rainfall in 20 years. September and November were cooler than average due to lower minimum temperatures, with only two days above 35°C recorded in January. Harvest was delayed by cool conditions and intermittent rain which made picking the sloping vineyards tricky. The Adelaide Hills experienced an extended dry season. A normal and even budburst occurred in early September 2019 in cool, dry conditions. October was warmer, encouraging vines to accelerate their growth, however a cool November slowed vine phenology and canopy development. The region was hit by devastating fires in December with significant loss of vines. Decent rainfall towards the end of January reduced vine stress just before veraison. Autumn arrived early with long sunny days and cool nights, perfect for finishing off ripening. Henty enjoyed near long-term average annual rainfall and spring temperatures. However, there were some instances of frost in September and October that effected the fruitfulness of the buds. Like other parts of Australia, December was hot and dry, but Henty was spared the fires that troubled other regions. Conditions settled in January, while February was reported as the coldest on record with high humidity due to consecutive days of drizzle. March temperatures were ideal for ripening a small but excellent crop of pinot noir.

COLOUR

Cranberry red

NOSE

An immediate ascent of wild raspberry and strawberry (conserve) pinot fruits. And, a faint splash of Sicilian green olive. Hovering above - exotic floral whiffs to remind of an evening meander in the garden - clusters of daphne, azalea and camellia. Heirloom rose, rosewater and saffron scents patiently await recognition. A dusty/toasty brioche-like oak reminder of a relatively short sojourn in barrique.

PALATE

Confidently awakens and complexes in glass. At first varietally-aligned sliced cold lamb flavours and earthy yet subtle forest floor notes. And then the fruits are revealed - strawberry pips, pomegranate and rhubarb ... laced with spices - cola and bergamot leading the way. Wettened graphite (from oak?) → a fine edge. In tandem, a pleasing minerality (wet riverstone) complements this pinot's textural demeanour.

PEAK DRINKING

Now - 2026

LAST TASTED

April 2021