

**BIN 169 COONAWARRA
CABERNET SAUVIGNON**

2013



“Takes no prisoners”...at this stage. 100% new oak not at all intimidating in this fourth Bin 169 release.”

“Not overtly varietal...yet. Watch this space.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	Created to reflect Penfolds contemporary winemaking approach, emphasising both regionality and maturation of Cabernet Sauvignon in fine grained French oak. A style that is immediately Penfolds, whilst simultaneously illustrative of its ongoing search for diversity and style separation. An honest reflection of the region and a testament of Penfolds longstanding commitment to the vineyards of the Coonawarra.	COLOUR	Bright plum red
GRAPE VARIETY	100% Cabernet Sauvignon	NOSE	Immediately both regional and cool-climate, appropriately adorned with mint and blackcurrant. Not at all herbaceous. A scent arises of semi-dried tomatoes, spicy tomato pulp...with air complexing to conjure a more enriched relish/chutney mix. Oak at one with liberated fruits, spices and florals – well-camouflaged, supportive.
VINEYARD REGION	Coonawarra	PALATE	The palate belies earlier cues via the nose – much more powerful/mouth filling. Grip and density drive a flavour and structural continuum across the mid-palate. No gap here with this Cabernet. A flavour-wheel whirling past – spearmint, choco-mint, milo powder, chocolate and malt; and black liquorice. In July 2015 the palate draw-bridge is secured – tannins/texture/tension are currently in a structural lock-down. One suspects soon to re-open! “Not yet ready, and doesn’t pretend to be. Needs time.”
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.54	PEAK DRINKING	2018 – 2038
MATURATION	16 months in 100% new French oak hogsheads	LAST TASTED	July 2015
VINTAGE CONDITIONS	2013 delivered an impressive Coonawarra vintage. Vines were in good health entering the growing season thanks to sufficient winter soil moisture profiles and warm, consistent spring weather. Budburst was early and fruit set was even and successful, Coonawarra faring better than other regions within South Australia. Some bunch thinning was required to achieve vine balance and ensure that 2013 fruit maintained intensity and concentration of flavour. Warm weather continued throughout December and January with a number of hot days proving to be the catalyst for what was a rapid veraison and an early start to vintage. A cool to mild autumn ensued, providing late ripening varietals such as Cabernet perfect conditions to achieve optimal sugar/acid balance, and phenolic ripeness. Structural tannins are often observed a hallmark of the vintage.		

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