

# PENFOLDS

## BIN 2 SHIRAZ MATARO 2020

### OVERVIEW

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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. The Bin 2 blend of shiraz and mataro is still relatively uncommon in Australian table wines. Also known as monastrell or mourvèdre, mataro was introduced to Australia in the 1830s. 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

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87% Shiraz, 13% Mataro

### VINEYARD REGION

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South Australia

### WINE ANALYSES

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Alc: 14.5%, Acidity: 6.2 g/L, pH: 3.68

### MATURATION

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French oak hogsheads (45% seasoned) and American oak hogsheads (45% seasoned, 10% new)

### VINTAGE CONDITIONS

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South Australia experienced the second consecutive year of winter drought. Spring was cool and dry, conditions that continued well into November delaying flowering and fruit-set. With root-zone moisture levels well below average, irrigation was vital. The 2019 calendar year was the driest on record in the Barossa Valley. The beginning of summer was marked by a state-wide heatwave. Conditions in January

and February provided some welcome relief, with cooler conditions and some welcome rain, which ensured the vines were able to finish the remainder of the season strongly. While bunch weights and berry numbers were low across the major growing regions, the harvest produced some outstanding parcels of shiraz and mataro with strong varietal characteristics.

### COLOUR

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Deep cherry red with crimson edges

### NOSE

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Stock reduction/demi-glace. Duck and Toulouse sausage cassoulet. Freshly plucked Salvia flowers in the morning sun and bouquet garni. Fruits of red currant and black plum. Hints of strawberries and cream. Signature mataro baking spices. Nutmeg and cinnamon sprinkled on top of crème anglaise. Frangipani tart.

### PALATE

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Compote strawberry. Confit duck/duck fat- textural/richness. Mouth coating tannins begin stately and mineral/slightly chewy up front, yet finish velvety/svelte. Sinewy, chewy and juicy palate provides a lovely line and length. High lifted oak/spice notes. Well-worn leather, wood oven charrty ciabatta crust/damper. An open weave loose knit palate. A comforting wine in search of generously flavoured food.

### PEAK DRINKING

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Now - 2033

### LAST TASTED

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May 2022

Penfolds®

