

BIN 150

MARANANGA SHIRAZ 2019



Bin 150 Marananga Shiraz is a sub-regional expression that is unmistakably Penfolds in character. Conceived from the ancient soils of Marananga, which lie very close to the centre of the Barossa Valley floor – slightly to the North-West, where warm dry conditions and rich red soil provide the backbone to some of the region's best-known wines. Each release delivers a contemporary shiraz alternative, framed by a mix of oaks; French and American, old and new – crafted in the 'Penfolds way'.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Marananga, Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.58

MATURATION

12 months in American oak (32% new, 29% 1-y.o.) and French oak (9% new, 30% 1-y.o.) hogsheads and puncheons.

VINTAGE CONDITIONS

The 2019 growing season was extremely dry and warm. Across 12 months (May – April) Marananga was 45% below the long-term average rainfall. Spring temperatures were slightly below-average driven by lower minimum temperatures including three near 0°C events during September which resulted in some crop loss. Summer was very warm, with December and January well above long-term average driven by a combination of both higher maximum and minimum temperatures. The Zilm vineyard experienced 32 days of temperatures exceeding 35°C. While March was also dry, crucially it was mild allowing for an orderly harvest. Low yields across the Marananga region produced shiraz with ripe firm tannin structure, dark colours and a tremendous depth of flavour.

COLOUR

A vivid/shiny/bright blackened-red

NOSE

Shouts 'Old Barossa'... Marananga ironstone and weathered blacksmith's tooling.
Hovering florals and scents of charcuterie (notably gelatine/peppercorn encrusted pâté).
Cardamom, candied fennel seed and curry seed vigorously cast into an aromatic whirl.
And later - wafts of fresh brioche, harvest bread, stalked by roasted nuts, cinnamon.
A Barossa shiraz aromatically attired differently.

PALATE

Fruits are showcased more on the palate than nose - dark cherry, ripe boysenberry and blackberry immediately noted.
A dehydrated/dried apple skin character mediates at this stage between fruited and non-fruited flavours (coffee grind/chicory and soy).
Quite an attaque - an appealing bite/grip rather than the familial Bin 150 lushness and viscosity.
Perhaps partially explained by raspy, sinewy tannins - graphite, (the blacksmith's honing fluid-wetted whetstone sharpener!),
and bright acidity.
Whilst the oak is already ingested, further time to soften in bottle is still sought...

PEAK DRINKING

2024 - 2039

LAST TASTED

March 2021