

BIN 138

BAROSSA VALLEY GRENACHE SHIRAZ MATARO 2022

Bin 138 draws its inspiration from the wines of Southern Rhône, where Shiraz, Grenache and Mataro (Mourvèdre) are blended in varying proportions to create full-bodied wines possessing rich and heady perfume. Each year fruit for Bin 138 is sourced from the Barossa Valley from well-established vines, including some old vineyards. After fermentation, each varietal is matured separately in mostly seasoned oak hogsheads. The finished blend is assembled just prior to bottling. The first vintage release of this varietal blend was the 1992, labelled 'Old Vine Barossa Valley' — it was then elevated to Bin status with the 1998 vintage.

GRAPE VARIETY

47% Grenache, 43% Shiraz, 10% Mataro

VINEYARD REGION

Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.2 g/L, pH: 3.58

MATURATION

10 months in French (21% new, 69% seasoned) and American oak hogsheads (10% seasoned)

VINTAGE CONDITIONS

In the Barossa Valley, both August and September received less rainfall than anticipated, which sharpened our focus on vineyard management heading into budburst. While September offered some warmth, the spring largely stayed cooler than average. This temperate prelude allowed for an unhurried maturation of vines but also presented challenges: gusty conditions during several significant low-pressure events in October affected flowering and moderated yields. Above-average November rains were succeeded by a dry December — conditions that set the stage for a vintage defined by concentration and character. The summer was marked by restraint with only 11 days above 35°C and none exceeding 40°C, ensuring that excessive heat did not compromise grape quality. As harvest commenced under skies that promised dryness paired with moderate warmth, we observed an optimal diurnal temperature swing from day to night. This preserved acidity while allowing sugars to develop fully without risk of over-ripening or dehydration. Our vigilant canopy management played a crucial role in bringing each vineyard to optimal ripeness. Overall, yields pleasantly surprised us — not only in quantity but also through larger berry sizes, reflecting excellent late-season growth conditions.

COLOUR

Garnet edge with a purple core.

NOSE

An inviting nose that offers perfumed aromatics and pastry-like complexity. A note of lifted cherry danish, complete with a subtle hint of icing dusting. The sweetness continues with cannoli filled with creamy custard, while vanilla and almond slivers add a nutty, floral richness. Cranberry and forest fruits provide a vibrant core, highlighted by exotic spices like cardamom, cinnamon and thyme. Floral notes of hibiscus blend seamlessly with aromas of white strawberry and fresh plum, resulting in a nose that is both sweet and bright.

PALATE

On the palate, this medium-bodied wine unfolds gracefully, showcasing luscious, sweet fruits alongside dark generous offerings that speak to its three-varietal composition. Pink pepper adds a light spiciness over brambly fruit notes. The Grenache component lends tension and elegance, contrasted by the generous heartiness of Shiraz and complemented by the earthy undertones of savoury Mataro. Well-integrated slatey tannins craft a structure that is both firm and approachable, while balanced acidity ensures the wine's freshness persists through each taste. This vintage epitomises approachability without sacrificing depth or character.

PEAK DRINKING

Now – 2038

LAST TASTED

April 2024