

# BIN 149

## CABERNET SAUVIGNON 2022



Penfolds Bin 149 Cabernet Sauvignon seeks out Northern Hemisphere excellence via meticulous vineyard and block selection, reinforced by flagship-worthy South Australian Cabernet Sauvignon. The result is distinctive, and of distinction. The name Bin 149 is derived from the percentage of South Australian Cabernet Sauvignon that was synergistically woven into the inaugural 2018 release. Napa Valley regional sourcing seeks to showcase strong tannic foundations, dark fruit intensity but with the added dimension of a unique worldly disposition. Matured in French and American oak, this release highlights Penfolds commitment to quality and adherence to a House Style winemaking philosophy.

### GRAPE VARIETY

93% Cabernet Sauvignon, 7% Cabernet Franc

### VINEYARD REGION

Napa Valley, South Australia

### WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.64

### MATURATION

16 months in French oak (75% new) and American oak (25% new) barriques

### VINTAGE CONDITIONS

Many winemakers have called the 2022 vintage 'the tale of two harvests' — one of the more unique in recent memory. Abundant autumn and winter rainfall at the end of 2021 and the start of 2022 alleviated the three-year drought. The mild spring brought a promising early beginning, with budburst and flowering slightly ahead of the curve. The summer surprised growers with cool mornings and warmer afternoons. With ample rainfall, the vines developed healthy protective canopies. There were two heat spikes in May and June, but they emerged early in the season and did little to trouble growers. A more intense heatwave in September forced growers to decide whether to harvest their crop early or ride out the heat. Location influenced the thinking, with elevated mountain vines experiencing cooler conditions than the valley floor. Many growers decided to do both, allowing for a range of blending components. The vintage produced smaller berries with concentrated flavours and remarkable acidity, resulting in balanced wines. South Australia experienced a growing season with near-average winter rainfall and moderate La Niña effects delivering heavy rain in spring. A dry December led to temperate summer conditions, with minimal extreme heat. This allowed for a harvest under ideal conditions, enabling grapes to ripen steadily with strong varietal markers.

### COLOUR

Dark crimson, saturated black core.

### NOSE

An opulent bouquet with dark, brooding forest fruits. Luscious black plum and ripe black cherry noted. Underpinned by an alluring complexity, hints of roasted meats mingle with the warm toasty mocha, while the essence of blackcurrant provides a dark fruit anchor to the opulent aromatic profile. The two hemispheres intertwine seamlessly.

### PALATE

Firm yet elegant tannins and finely tuned acidity are present. The first sip unfurls an assortment of flavours. Cherry cola and saturated dark plum swirl around hints of slate and graphite. A subtle, mineral undertone adds to the wine's seamless nature. The sweet and savoury elements are precise, showcasing grace and poise. The black fruit spectrum shifts and evolves, revealing complex flavours. Subtle herbaceous notes mingle with roast meat pan scrapings, tightening the powerful structure and providing a textural finesse. This wine captivates, promising a journey of discovery as it unwinds with time.

### PEAK DRINKING

Now - 2045

### LAST TASTED

April 2025