

BIN 128

COONAWARRA SHIRAZ 2022

With each vintage release the cool-climate Bin 128 Coonawarra Shiraz provides an interesting counterpoint to the more opulent and richly concentrated warm climate Bin 28 Shiraz. Bin 128 comprises fruit sourced from the unique *terra rossa* red clay over limestone soils of Coonawarra, a region that exemplifies the perfume, transparency and seductive nature of cool-climate red table wines. Coonawarra has remained the source of shiraz fruit for Bin 128 since the inaugural release of the 1962 vintage. To further enhance the regional qualities of Bin 128, the wine is matured in a mixture of new and seasoned French oak hogsheads, élevage that was refined during the 1980s when the transition was made from American to French oak.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Coonawarra

WINE ANALYSIS

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

MATURATION

12 months in French oak hogsheads (30% new)

VINTAGE CONDITIONS

The year began with below-average rainfall during May through September. However, July's generous showers and an unusually wet October quenched the vines' thirst at critical points in their growth cycle. As spring cast a cooler-than-expected spell over Coonawarra, frost became an occasional visitor — with nine days registering temperatures below 2°C, dipping to a low -0.3°C one early September morning. Frost fans proved invaluable, safeguarding our vines from potential harm. January's warmth coaxed the vines into superb flowering conditions while concurrently keeping disease at bay. This climatic blessing ushered in a rapid veraison phase for our grapes. Ripening occurred uniformly across all vineyards, underpinned by moderate crop sizes that naturally brought balance without necessitating much by way of human intervention. The crescendo of the growing season was marked by optimal ripening conditions. Flavours deepened, tannins were refined, and colours intensified. The harvest delivered high quality Shiraz grapes bristling with potential.

COLOUR

Aubergine, dark purple hues.

NOSE

An intricate and inviting nose. A savoury mix of roasted pepper beef and Beef Wellington sets a luxurious backdrop, while a sweet spice lift adds a playful lightness. Notes of freshly sliced salami and fennel seed inject an element of meaty, earthy complexity, complemented by the bright essence of blue fruits. Floral highlights of jasmine, gardenia, and violets provide allure, entwined with the grounded sweetness of red berries.

PALATE

True to its Coonawarra roots, this vintage exhibits a distinctive ferrous red grip on the palate — a hallmark of the region's famed *terra rossa* soil. Mineral undertones add depth without detracting from the wine's approachability. Firm grippy tannins are well integrated, providing structure while allowing French oak spice nuances to emerge gently alongside hints of cola. Cedar spice weaves through the profile, joined by tart cranberry and redcurrant flavours. Subtle inflections of white pepper mix with classic cigar box aromas and a dusting of paprika for added dimension. Rounded out by a suggestion of rare roast beef that lingers on the finish.

PEAK DRINKING

Now – 2044

LAST TASTED

April 2024