

BIN 138

BAROSSA VALLEY GRENACHE SHIRAZ MATARO 2023



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 release of this varietal blend was made in 1992 and labelled 'Old Vine Barossa Valley' – it was subsequently elevated to Bin status with the 1998 vintage.

GRAPE VARIETY

56% Grenache, 38% Shiraz, 6% Mataro

VINEYARD REGION

Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.0 g/L, pH: 3.65

MATURATION

12 months in seasoned French and American oak hogsheads

VINTAGE CONDITIONS

The Barossa Valley's 2023 vintage for the Grenache, Shiraz, and Mataro varietals was a testament to grape grower's resilience and adaptation in the face of varied climatic conditions. The vintage commenced with near-average winter rainfall, offering a positive outlook. Despite a warm September, spring temperatures were below average, with a significant cold front in late October causing torrential rain and flash flooding. Thunderstorms in November further saturated soils and delayed flowering by three weeks. As the season progressed, temperatures remained cool until a warmer and drier spell in December and January. The approach of harvest was marked by moderate temperatures and beneficial night-day temperature variations, supporting sugar accumulation and phenolic development without any vine stress. Notably, the warmer sites in Barossa Valley produced ventilated, open canopies and smaller berries, indicative of high quality. The Grenache variety, which typically ripens behind Shiraz, was exceptional this year, maturing early with unique varietal characteristics. The 2023 vintage concluded with yields surpassing expectations, a result of the advantageous late-season weather and vigilance during the spring tempests.

COLOUR

Brick red with purple hues.

NOSE

Grenache leads, showcasing an abundance of sweet fruits. An assortment of berries is present. Goji berries mingle with tart raspberries and sweet red currant. These notes are complemented by an undercurrent of baking spices, adding warmth and comfort. The creaminess of the nose suggests a rich, layered wine, while hints of cardamom and gingerbread add spice. The finish is dusted with sweet paprika, and the scent of granola rounds out the nose.

PALATE

TA vibrant showcase of multi-varietal blending. Tangy rhubarb and the nutty undertone of almond meal introduce diverse flavours. Sweet frangipane tart is present, adding a floral note. The tannins are delicately feathered, imparting a gentle structure without overpowering the fruit. A clean line of acidity brings freshness and vivacity, balancing the palate. The fruit profile features tart pomegranate, mulberry, and sweet, sharp red currant. These notes are paired with the savoury zest of green pepper sauce, pimento spice, and the distinctive regional character of Barossa black pudding. Fleshy, ferrous flavours add an earthy, mineral quality, similar to rare roast beef, while the tannins remain focused and slatey, anchoring the wine with a firm but approachable grip.

PEAK DRINKING

Now – 2039

LAST TASTED

March 2025