

BIN 389

Cabernet Shiraz 2018

Bin 389 was often referred to as 'Baby Grange', in part because components of the wine are matured in the same barrels that held the previous vintage of Grange. First made in 1960 by the legendary Max Schubert, this was the wine that helped forge Penfolds reputation with red wine drinkers by combining the structure of cabernet sauvignon with the richness of shiraz. Exemplifying the judicious balance of fruit and oak, Bin 389 highlights the generous mid-palate Penfolds is known for. This release in 2020 commemorates the 60th anniversary since Bin 389 was first made.

GRAPE VARIETY

57% Cabernet Sauvignon, 43% Shiraz

VINEYARD REGION

McLaren Vale, Barossa Valley, Padthaway, Coonawarra, Robe, Wrattenbully

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 7.1 g/L, pH: 3.59

MATURATION

American oak hogsheads (38% new)

VINTAGE CONDITIONS

Relatively dry conditions coupled with near long-term winter/spring temperatures indicated an early start to the growing season. However, a spell of cold weather in November slowed grapevine development. Warm and sunny weather prevailed throughout spring providing optimal conditions for flowering and fruit-set. Barossa Valley experienced 22 days of temperature greater than 35°C in summer, while McLaren Vale experienced 17 days greater than 35°C. Coonawarra, Robe and Wrattenbully also had a warm, dry growing season by regional standards. Late flowering and the delayed onset of veraison throughout the south-east slowed harvest by a few weeks. The warm, dry weather carried into autumn, setting up an Indian summer with favourable conditions for ripening grapes. A fine vintage for all Penfolds South Australian growing regions.

COLOUR

Bright, crimson red

NOSE

Lifted, fragrant. Immediately Penfolds. Aficionados may quickly identify and proclaim 389.

Opulently: **Trifle:** layers of custard and port-wine dark jelly with flaked coconut and juniper/cassis.

Cake: old-fashioned hummingbird cake, with coconut flakes and nutty flavours.

Overheard: "Petrichor aromas gradating to silkworm-eaten mulberry leaf". Honestly!?!

Familial youthful Bin 389 oak – subtle matchstick and a hint of vanilla powder.

As they say – *what is there not to like?!*

PALATE

Balance of the sweet (cabernet) and the savoury (shiraz).

Possesses what has now often been referred to as a black forest cake 2018 vintage flavour profile.

Darker fruits – closer to that of a black cherry liqueur than a crème de cassis component of Kir.

Flavours of roasted beetroot – a venison sauce beetroot reduction ... similar texturally to a congealed sweet fat (a custardy emulsion/film – not a grainy paste).

Oak and tannins absorbed. Both are certainly present, yet not at all demanding their own space on this Bin 389 stage.

Substantial, intense.

PEAK DRINKING

2023 – 2050

LAST TASTED

March 2020