

BIN 150

MARANANGA SHIRAZ 2021



Bin 150 Marananga Shiraz is a sub-regional expression that is unmistakably Penfolds in character. Conceived from the ancient soils around the township of Marananga, located very close to the centre of the Barossa Valley. The warm dry conditions, rich red clay and sandy loam soils provide the backbone to some of the Barossa Valley's best-known wines. Bin 150 is a contemporary shiraz alternative, a sub-regional offer framed by a mix of oaks; French and American, old and new, small and large – crafted the 'Penfolds way'.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Marananga, Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.9 g/L, pH: 3.65

MATURATION

18 months in French oak (29% new) and American oak (29% new) hogsheads and large puncheons

VINTAGE CONDITIONS

Winter rainfall was 20% below the long-term average due to low rainfall experienced in the month of July. However, a wetter than average August contributed to healthy soil moisture profiles for the commencement of the growing season. Spring temperatures were slightly warmer than average with excellent climactic conditions for budburst and flowering. Marananga recorded 21 days of summer temperatures >35°C. Apart from a few wet days in early February, the predicted La Niña failed to impact the Barossa Valley in any significant way. The temperatures from January to March were like the long-term average, with February slightly cooler. The mild conditions made for an orderly harvest, with shiraz grapes exhibiting strong varietal typicity. An excellent vintage for the Barossa Valley.

COLOUR

Dark purple core with a ruby rim

NOSE

A generous decant is encouraged to let the aromatic unfurl. First noted are the dark, purple fruits. Fresh satsuma plums and blackcurrant, with sweet notes of cinnamon fruit bun. Preserved plum jam and quince paste aromatics add to the allure. There are exotic notes from the spice cupboard: juniper berries, dried rosemary, sweet paprika and bay leaves... aromatics redolent of Spanish tapas: patatas bravas, duck paté and cured jamon. A hydrocarbon/coal dust note provides a regional cue, infused by ironstone/limestone minerality.

PALATE

A beautifully balanced wine. Sweet and savoury nuances in perfect yin and yang. First admired, sweet/tart plum succulence. Crème brûlée and pannacotta creaminess add weight to the palate. Childhood memories of humbug confectionery are easily evoked. The tannins are fine and chalky, perhaps influenced by Marananga's ironstone and limestone rich soils. Minerality is apparent, with a fine steely, cranberry like acidity holding court.

PEAK DRINKING

2025 – 2050

LAST TASTED

April 2023