

BIN 138

BAROSSA VALLEY GRENACHE SHIRAZ MATARO 2021



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 Barossa Valley vines and then matured in seasoned and a small proportion of new oak hogsheads to allow the different varieties to shine through. The first vintage release of this varietal blend was the 1992, labelled 'Old Vine Barossa Valley' – it was then elevated to Bin status with the 1998 vintage.

GRAPE VARIETY

Grenache (50%), Shiraz (44%), Mataro (6%)

VINEYARD REGION

Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.2 g/L, pH: 3.63

MATURATION

12 months French (10% new) and American (2% new) oak barrels

VINTAGE CONDITIONS

Winter rainfall was 20% below the long-term average primarily 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 climatic conditions for budburst and flowering. The region recorded 21 days of summer temperatures >35°C. Apart from a few wet days in early February, the predicted La Nina 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 each varietal ripening with optimal flavour, tannin and acid profiles. An excellent vintage for the Barossa Valley.

COLOUR

Purple, crimson rim

NOSE

Grenache fruits to the fore. A swirl and a sniff are enough to provide a metaphorical trip to the Arabian spice souk. Whole pimento, fenugreek, pink peppercorns, anise and musk.

There is a lovely lift, with notes of cola, balsamic glazed ham, poached quince, sloe berry and Campari. German schwarzwälder (gâteau) cake.

On further inspection, there is a mouthwatering savoury tea-smoked duck aromatic.

PALATE

All three varieties play a complementary role. There is a lovely juicy fruit like flavour profile, not over-ripe in the least.

Exotic black and red fruits abound: lingonberries, logan berries, olallieberries, red currants. Green tomato salsa and lemon myrtle olives add a savoury dimension.

The acidity is taught and bright, while the tannins are very fine. The wine has a lovely structure and is already drinking beautifully. Offers plenty of versatility for food pairing.

PEAK DRINKING

Now – 2035

LAST TASTED

April 2023