

BIN 128

COONAWARRA SHIRAZ 2020



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 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. In order 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 1980's when the transition was made from American to French oak.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Coonawarra

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.64

MATURATION

12 months in French oak hogsheads (20% new)

VINTAGE CONDITIONS

Winter and spring rainfall were well below average, in line with the rest of South Australia's growing regions. Spring was also very cool, inviting a frost event on the 17th of September which affected bud fruitfulness. Cool weather at flowering resulted in low berry numbers per bunch and low average bunch weights. The arrival of summer flipped the narrative with a heatwave moving into the region on the 17th of December. Carefully managed irrigation was crucial to mitigate the heat stress on the vines. Cooler conditions prevailed from January to the completion of harvest. Although yields were down on average, quality was exceptional.

COLOUR

Black cherry core with ruby highlights

NOSE

Coonawarra *terra rossa* motif... cocoa powder dust, blackboard chalk, white peppercorns. Cool fruits: punnets of mulberries and blueberries.

From the butcher, fresh lamb with rosemary, cold black pudding with pepper and allspice. Sweet notes of black forest clafoutis, cherry ripe chocolate. Enticing.

PALATE

Structurally impressive. Mouthcoating chalky tannins balanced by cranberry succulence and barely ripe mulberries. Italian herb garden: sage, rosemary, thyme, oregano. Bruschetta with sun-warm freshly picked tomatoes and basil drizzled with extra virgin olive oil. Succulent moreish acidity and tension. A mouth-watering wine, silky the finish. Deserves food, perfect with game or beef.

PEAK DRINKING

2023 – 2036

LAST TASTED

May 2022