

# BIN 149

## CABERNET SAUVIGNON 2019



Penfolds Bin 149 Cabernet Sauvignon seeks out Northern Hemisphere excellence via meticulous vineyard and block selection, reinforced by flagship-worthy South Australian cabernet sauvignon. The result is distinctive, and of distinction. Bin 149's name is derived from the percentage of South Australian cabernet sauvignon synergistically woven into the blend. Napa Valley regional sourcing seeks to showcase strong tannic foundations, dark fruit intensity but with the added dimension of a unique "worldly" disposition. Matured in French and American oak, this release highlights Penfolds commitment to quality and winemaking approach.

### GRAPE VARIETY

Cabernet Sauvignon

### VINEYARD REGION

Napa Valley, South Australia

### WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.45 g/L, pH: 3.74

### MATURATION

17 months in French (80% new) and American oak (20% new)

### VINTAGE CONDITIONS

Excellent winter rainfall ensured the soil was fully saturated at the beginning of the growing season. Spring was cooler and wetter than recent years, resulting in a two-week delay to budburst and flowering. May rainfall was especially helpful in maintaining the soil moisture profile. Warm summer weather had the vines moving along well making up for the slow start to the season. August was characterised by warm days and cool nights, optimal conditions for veraison. Harvest across the region was one to two weeks later than usual with yields close to long-term average. A good vintage for cabernet sauvignon, with grapes showing bright acidity, powdery tannins, and strong varietal flavours.

Above-average winter and spring rainfall offered the vines in South Australia healthy soil moisture profiles for the growing season. Cool conditions slowed vine growth in early spring with temperatures gradually warming in October. The late budburst, flowering and subsequent veraison delayed the commencement of harvest. There was plentiful rain during the growing season and no prolonged heatwaves recorded during the summer months, with only a few days reaching 40°C. Weather conditions during the final stages of ripening were dry with March rainfall below the long-term average. April was mild, allowing for an orderly completion of harvest. The prevailing autumnal conditions favoured fully ripened grapes with well-developed colours and flavours.

### COLOUR

Plum core, crimson rim with a glossy sheen

### NOSE

There is an otherworldly aromatic element that is hard to define, a natural result of two hemispheres united by one winemaking philosophy.

The Arabian spice souk leads the charge: dark, savoury spice blends – harissa, baharat, cloves, nutmeg, pimento, cinnamon, fennel, anise.

Deli meats provide further appeal: pastrami, jamón ibérico, finocchiona.

Generous fruits, fresh punnets of blackberry, cassis liqueur, dehydrated blood orange. Pistachio ice-cream, pistachio nougat, shavings of bitter orange chocolate and cola. A spicy dust tickles, tantalising.

### PALATE

For a nose that is so spicy, the plush generous fruit driven palate is entirely surprising. Liquorice, poached quince, fresh black figs, summer berry pudding with icing sugar dusting.

The palate is focused, tapering to a fine point, defined.

Fine and grainy tannins hold the layers of fruit together, offering papery texture/complexity.

A succulent red fruit finish leaves a steely edge.

Approachable, certainly. However, a patient spell in the cellar will deliver ample reward.

### PEAK DRINKING

Now – 2037

### LAST TASTED

May 2022