



Bin 128 Coonawarra Shiraz

2008

Created in 1962, Penfolds Bin 128 is a regional wine that reflects the unique climate and growing conditions of South Australia's Coonawarra district and the relatively elegant style of cool-climate Shiraz. From the 1980 vintage, French oak replaced American, highlighting the pepper, spice and floral characteristics that define this style. Since the mid-1980s, a greater attention has been paid to fruit ripeness, resulting in a wine that is fuller in style and structure.

"A textbook example of a cool-climate Shiraz from a warm year. Flavours & structure genetically aligned to its source - Coonawarra."

Penfolds Chief Winemaker - Peter Gago.



VINEYARD REGION	Coonawarra
VINTAGE CONDITIONS	Spring received above average rain which reduced frost pressure. The rest of the growing season from December - March was very dry, with only 25mm in late January to freshen the vines pre-veraison. High temperatures in short bursts in January necessitated careful water management to maintain canopy function and vine health, which excelled in the vineyards through to harvest. Between the short hot spells the temperatures were cool to mild which created appealing flavour development.
GRAPE VARIETY	Shiraz
MATURATION	This wine was matured in new and seasoned French oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.4g/L pH: 3.48
LAST TASTED	October 2009
PEAK DRINKING	2010 to 2025.
FOOD MATCHES	Lamb backstrap seasoned with Moroccan herbs and spices.

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Deep dark purple.

NOSE

An initial rush of green tobacco, parsley & bouquet garni with a waft of red liquorice. Fresh fruits abound - mulberry, the most obvious. Upon a swirl, cedar, spice and a flirt of toasted marshmallow. With air, the generosity and sweetness of fruit is shyly revealed.

PALATE

Rhubarb and berried fruits to the fore and at the other end - a kick off the back-palate of crushed black pepper. Not forgetting the mid-palate - wonderfully integrated oak & spice and a 360-degree propulsion of graphite-like tannins. Cola and black olive flavours descend with an exuberant swirl - reflective of this wine's youth...