



Penfolds[®]

BIN 169 COONAWARRA CABERNET SAUVIGNON

2008

The 2008 vintage of Bin 169 Coonawarra Cabernet Sauvignon is the inaugural release. Bin 169 was created to reflect Penfolds contemporary winemaking approach emphasising both regionality and maturation of Cabernet Sauvignon in fine grained French oak. The Penfolds Bin 169 is a style that is immediately Penfolds, whilst simultaneously illustrative of its ongoing search for diversity and style separation. An honest reflection of the region and a testament of Penfolds' longstanding commitment to the vineyards of Coonawarra.

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

“This inaugural release is a contemporary Penfolds reflection and showcase of Cabernet and of Coonawarra. This wine symbolically guards Bin 707 in the same reverent way that RWT shields Grange.”

COLOUR

Dark magenta, with a deeper/darker core.

NOSE

Australia? Regal, yet modern. Lifted high notes – an intriguing mix of root vegetables ... rhubarb, turnip, radish, parsnip, white chocolate and clove. No mint detected. However, scents of blackberry conserve, fig paste, black olive, oregano, bayleaf, paprika do appear on the aromatic radar. A hint of oak, replete with mustard powder/Indian spice artefact. Fresh wafts of new, sweet polished leather.

PALATE

Lively, stylish, confidently and assertively medium-bodied, Coonawarra. Rhubarb compote carries over onto the palate, energised by blackcurrant and quince allies and red fruits (cranberry and persimmon). Tomato chutney/relish/pulp... giving way to savoury tapenade, Dutch red licorice. The feature here is texture ... structurally woven, a mesh rather than a coating – tightened by oak, bound by powdery Coonawarra Cabernet tannins. Good grip, natural acidity. Deep and long.

VINEYARD REGION

Coonawarra, South Australia—two prized Penfolds Blocks.

VINTAGE CONDITIONS

Above average rainfall during winter and spring in Coonawarra resulted in good soil moistures, reduced frost pressures and provided the foundations for a great growing season. Dry and warm weather during early summer accelerated the season, however ripening slowed down in January and early February. The infamous South Australian heat wave which began on the 3rd of March, and prevailed for two weeks, was moderated by Coonawarra's proximity to the Southern Ocean and maritime influence.

GRAPE VARIETY

Cabernet Sauvignon.

MATURATION

Matured for 14 months in 100% new French oak hogsheads.

WINE ANALYSIS

Alc/Vol: 14.5% Acidity: 7.1g/L pH: 3.33

LAST TASTED

February 2012

PEAK DRINKING

2014–2032

FOOD MATCHES

Coorong mullet cooked over vines, Tasmanian black truffle and baby herbs (Magill Estate Restaurant).