



# BIN 169

COONAWARRA CABERNET SAUVIGNON

2010

Peter Gago, Penfolds Chief Winemaker:

*“Ticks all the boxes: 1. Contemporary 2. Regional 3. Classic 4. Varietal 5. Penfolds—  
And yet, erringly one outside of the (Penfolds stylistic) box!”*

*“A Coonawarra hat-trick across the 2008, 2009 and 2010 Bin 169s... with the winner being?  
Answer: Wait 25 years and all will be revealed!”*

Created to reflect Penfolds contemporary winemaking approach, emphasising both regionality and maturation of Cabernet Sauvignon in fine grained French oak. 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.

#### COLOUR

Vibrant purple. Dense core.

#### NOSE

Initially tell-tale cassis, black olive aromas with a suggestion of sun-dried tomato, beetroot juice and a modicum of mint. Yet beneath, a layer of ‘varietal complication’—dandelion, bayleaf, North-African spices... mustard powder, cumin. The next layer nonchalantly and unhurriedly unfurls to reveal a root-vegetable (earthy, stock/broth) combination of parsnip and celeriac.

And finally to complicate (sorry, complex) further—dried rose-petal/tarragon/thyme. Oak? 100% new, yet concealed in the shadow of the more imposing descriptors above!

#### PALATE

Classically apportioned—an acid-tannin tension reinforcing an unmistakable ‘Coonawarra Line’ across the palate. Precision, defined.

This tannin-acid duet renders a nervier, added dimension... more than that contributed via the palate’s cranberry, persimmon and pomegranate fruit grip/bite.

Also, Moroccan preserved lemon, star anise and smokey paprika (barrel-ferment induced?) elements serve to further complex a varietal cassis and black olive flavour base.

An overtly long, enduring finish. Voluminous. Persistent.

**VINEYARD REGION** Coonawarra.

**VINTAGE CONDITIONS** Coonawarra experienced an exceptional start to the season with replenishing winter rains boosting underlying aquifers. Favourable conditions continued during spring, allowing for excellent vine canopy development and fruit set. A burst of hot weather across November accelerated the ripening season, before the weather patterns settled in the new year. With wines achieving exceptional fruit definition and optimum tannin maturity, the 2010 vintage will long be remembered as a benchmark for Cabernet Sauvignon.

**GRAPE VARIETY** 100% Cabernet.

**MATURATION** Matured for 14 months in new French oak.

**WINE ANALYSIS** Alc/Vol: 14.5%, Acidity: 6.6g/L, pH: 3.58.

**LAST TASTED** January 2013.

**PEAK DRINKING** 2016 – 2036.

**FOOD MATCH** Charred wagyu, Adelaide Hills porcini, native thyme, wild truffle and crisp saltbush.