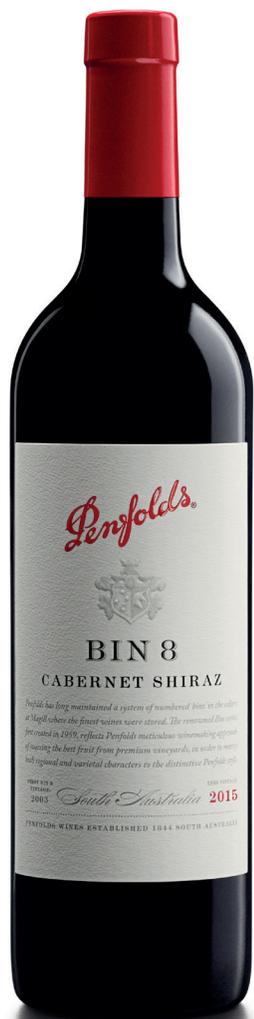


**BIN 8**  
**C A B E R N E T**  
**S H I R A Z**  
 2015



“Claret by any other name...Can we say that?? Okay, in Australia –a modern-day Australian Dry Red.”

“Wine by the glass? Why not. A restaurant/wine-bar opportunity awaits. As does a receptive glass at home!”

**PETER GAGO**  
**PENFOLDS CHIEF WINEMAKER**

<b>OVERVIEW</b>	Bin 8 has been crafted in the traditional Penfolds style. Ripe, balanced fruit flavours are supported by softly integrated oak resulting in an impressive, smooth red wine. It was introduced in response to a heightened interest in shiraz and cabernet blends – a classic Australian wine style that caught the attention of the international wine media. Although Bin numbers were originally named after the original Bin location after bottling, Bin 8 was given its number because it uses older oak previously used for Bin 128, Bin 28 and Bin 389 – with ‘8’ obviously providing the common thread.	<b>COLOUR</b>	Vibrant deep red
<b>GRAPE VARIETY</b>	53% Cabernet Sauvignon, 47% Shiraz	<b>NOSE</b>	An initial flourish/plume of pepper and peppermint, giving way to intriguing tarragon/oregano herbal notes. Aromatically laminated: <i>below</i> - malt (Ovaltine) and boot polish; <i>above</i> - pastille and sugared fruits/jube/ black jelly bean. Oak sits comfortably ... barely detected, respectful.
<b>VINEYARD REGION</b>	McLaren Vale, Wrattenbully, Fleurieu, Coonawarra	<b>PALATE</b>	Fresh and lively. Complete, full, balanced... good weight and length. Earthy/mushroom complexities remain comfortable in the wake of a thrust of dark chocolate, mocha. Gripping red fruits augment an appealing tannin/acidity <i>attaque</i> .
<b>WINE ANALYSIS</b>	Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.66	<b>PEAK DRINKING</b>	2018 – 2024
<b>MATURATION</b>	12 months in seasoned oak (79% American, 21% French)	<b>LAST TASTED</b>	February 2017
<b>VINTAGE CONDITIONS</b>	Autumn and winter rainfall were above the long-term average. Rain stopped abruptly in early August with only light showers observed throughout spring. Low top soil moisture halted canopy growth early in the season giving vines an open canopy. A significant rainfall event in early January was a defining moment, giving the vines a much needed boost during veraison. February brought weekend heat spikes, pushing mean maximum temperatures well above the average resulting in early ripening and harvest.		

*Penfolds*