

BIN 28

SHIRAZ 2021



Bin 28 offers a showcase of warm climate Australian shiraz – ripe, robust and generously flavoured. First made in 1959, Bin 28 was originally named after the famous Barossa Valley Kalimna vineyard purchased by Penfolds in 1945 and from which the wine was originally sourced. Today, Bin 28 is a multi-region, multi-vineyard blend, with the Barossa Valley always well represented.

GRAPE VARIETY

Shiraz

VINEYARD REGION

McLaren Vale, Barossa Valley, Padthaway, Wrattenbully, Clare Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.69

MATURATION

12 months in American oak hogsheads (7% new)

VINTAGE CONDITIONS

McLaren Vale enjoyed a relatively mild growing season. Dry conditions in July were countered by good spring rainfall. Warm conditions prevailed throughout spring. There were only nine summer days above 35°C. January conditions were near average, however conditions in February and March were mild. Veraison was late and that pushed harvest into March. The Barossa Valley growing season was also relatively mild with long dry spells. July was unusually dry, however good falls in August provided a solid foundation for the vines to thrive in spring. Spring temperatures were generally warmer than average with favourable climatic conditions for budburst and flowering. Summer temperatures were near long-term average, with 21 days >35°C. Wrattenbully and Padthaway in the Southeast all had a favourable start to the growing season. Spring was notably warm, November especially, up +3°C on the long-term average. Wrattenbully had some isolated frost, but with minimal crop loss. Conditions for flowering were ideal, leading to excellent fruit set and yields. Padthaway yields were 25% above the norm. The Clare Valley experienced similar conditions to the Barossa Valley with only 11 days recorded above 35°C. Yields were low, especially on dry grown blocks, however that was offset by the exceptional fruit quality. Except for a few wet days in February, the predicted La Niña conditions failed to materialise. Overall, the summer and autumn conditions were cooler than average, allowing grapes to ripen slowly and evenly. An outstanding vintage for both cabernet sauvignon and shiraz.

COLOUR

Black core, garnet rim

NOSE

A classic Penfolds aromatic profile, an exemplar of House Style.

Very generous and lifted aromatics. Sweet and savoury notes compete for attention. Interestingly, the savoury characters narrowly win the arm wrestle.

A fascinating concoction of umami notes: roast meat pan-scrapings, dark soy sauce, sopressa salami. Chinese char sui pork and five spiced quail. Dried herbs: rosemary/oregano.

There is an abundance of dark, brooding shiraz fruit with ripe plums and blackberries to the fore.

Floral notes of potpourri and violets provide lift. Dry fermented black tea, ground allspice and toasted ajwain seeds provide an exotic allure.

PALATE

As advertised! Full-bodied, rich and generous. Lovely mocha, chocolate, espresso flavours. The confectioner provides black jellybean, licorice, chocolate truffles and rum and raisin. Very generous fruits fill an ample, plush mid-palate. A trip to the German cake shop: black forest cake, strudel, crème anglaise. Toasted fennel seeds and fresh tarragon.

The acidity is juicy and energetic. Bold, attentive, structural graphite-like tannins hold the package together.

The oak is completely absorbed, allowing the fruit to shine. The finish is long and fine, with a taught shale, mineral-like impression that lingers forever.

PEAK DRINKING

Now – 2050

LAST TASTED

April 2023