Penfolds

## Bin 2 Shiraz Mourvedre 2010

Penfolds Bin 2 was first released in 1960, but was discontinued in Australia in the 1970s at the height of the white wine boom. The original Bin 2 was an 'Australian Burgundy' style (despite its Rhone varieties) - typically a soft, medium-bodied wine based on Shiraz.

The Bin 2 blend of Shiraz and Mourvedre is still relatively uncommon in Australian table wines. Also known as Mataro or Monastrell, Mourvedre was introduced to Australia in the 1830s. Sometimes used in fortified wine production, this grape is widely planted in the Barossa Valley. It is greatly valued by winemakers for its blending attributes, adding complexity and palate grip. Interest in Bin 2 has grown as the popularity of traditional Rhone varieties and blends continues to flourish.

## "Delivers all that is expected of Bin 2 ... a Penfolds red that harks back to 1960. As it should be !"

Peter Gago - Penfolds Chief Winemaker



## Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Dense, with a deep purplish core.

Bright, inky, forceful.

An underlay of a compote/paste of quince, fig, dates & prune fruits leads the charge. Within seconds wafts of ribena syrup and red licorice ascend above. In reserve, it's the brown leather & boot polish cues that remind all of Mourvedre's aromatic shareholding.

Assorted chocolate derivatives and generous dark-berried fruits coalesce to induce an enveloping plush mouthfeel.Integrated powdery, fine tannins and latent oak offer no structural intrusion. Similarly, an expected savoury Mourvedre contribution is conspicuously absent ...

"Palate is all about layers & textures."

In terms of weight and expression - very similar to the 2008 Bin 2. Quite the endorsement ...

VINEYARD REGION	Barossa Valley, McLaren Vale, Padthaway, Wrattonbully, Robe, Langhorne Creek.
VINTAGE CONDITIONS	Winter and spring rainfall was above average, creating an excellent start to the season. Summer temperatures were warm but not extreme, allowing fruit to ripen evenly. Conditions leading up to and during harvest couldn't have been better and as a result the quality of wines for 2010 have been exceptional.
GRAPE VARIETY	Shiraz (88%), Mourvedre (12%)
MATURATION	Ten months in older French and American oak.
WINE ANALYSIS	Alc/Vol: 14.5%   Acidity: 6.4g/L   pH: 3.59
LAST TASTED	10-June-2011
PEAK DRINKING	2012 - 2024
FOOD MATCHES	Enjoy with a provincial style osso bucco.

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