

“The grenache varietal has long played an important role at Penfolds, first as a component in our fortified blends, sweet styles that hark back to Mary Penfold’s wines of the late 19th century. In the 1990s it was first used in dry red table wine blends, added to shiraz and mataro to create the aromatic Bin 138. Under the Cellar Reserve tier, we have periodically released grenache as a standalone varietal, honing our understanding of the grape and its expression of place. We are proud to present our first Bin 21 Grenache, marking an important milestone in our quest to master this beguiling varietal.”

Shavaughn Wells,
Penfolds Red Winemaker



BIN 21

GRENACHE 2022

Penfolds

Penfolds have long maintained a system of numbered ‘bins’ in the cellars at Magill Estate where the first bottled wines were stored for maturation. The renowned Bin series, first created in 1959, reflects Penfolds meticulous winemaking approach of sourcing the best fruit from premium vineyards, to marry both regional and varietal characters to the distinctive Penfolds style. This inaugural Bin 21 Grenache was sourced from vines in the Barossa Valley, some planted as far back as the 1930s. Grenache has thrived in the soils of the Barossa Valley since the 1840s. The climate of the Barossa Valley is not dissimilar to the warm dry regions of Europe where the origins of the varietal can be traced. Our first Cellar Reserve Barossa Valley Grenache was made in 2002, and it is still keenly sought by collectors today. This year’s Collection Release marks 21 years since that remarkable wine was made, thus “21” is the Bin number we have anointed this new Bin wine.

GRAPE VARIETY

Grenache

VINEYARD REGION

Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 5.8 g/L, pH: 3.52

MATURATION

Matured in French oak (6% new, 5% l-y.o.)

VINTAGE CONDITIONS

With the benefit of near average winter rainfall, the 2022 growing season in the Barossa Valley got off to a solid start. September was warm, however temperatures remained below average for most of the season. Several low-pressure systems during October topped up the soil moisture profiles. Windy conditions affected flowering and reduced yields in some vineyards. Thunderstorms on the 28th of October and the 6th of November caused some isolated hail damage around Tanunda and Angaston. November rainfall was also above average, while December was typically quite dry. There were only 11 days >35°C and no days above 40 degrees during summer. Dry and medium-warm weather prevailed during the harvest with good temperature variation between night and day. This allowed picking at optimal ripeness and freshness. Grenache yields were better than expected thanks to large berry size and excellent growing conditions.

COLOUR

Bright crimson

NOSE

Grenache in all its glory. Red fruits proudly lead the charge: raspberries, cranberries and pomegranate. Fragrant coulis on a summer berry pudding sprinkled with frozen strawberry dust.

Ferric notes of steel wool and cordite allude to the iron-rich clay soil upon which the vines prosper in the Barossa Valley.

Charcuterie aromas of Jamón Ibérico conjure thoughts of Spanish tapas bars. Mojama dry cured tuna notes add an interesting slightly saline nuance. Rubbed olive leaves, sumac spice and ginger peel aromas round out a very enticing nose. Oak has been completely subdued by the generosity of the fruit.

PALATE

An approachable, medium bodied palate.

Red fruits are to the fore, strawberries especially, with assorted wild *fruit des bois*. Refreshing acidity, manifesting as pomegranate juice and fresh cranberry, provides succulence and balance.

Silken grenache tannins with a parchment, rice paper-like texture holds together the abundantly generous fruit. The composite elements are united in solidarity.

A delightful debut Bin 21 Grenache.

PEAK DRINKING

Now – 2035

LAST TASTED

April 2023