



# 2008 Bin 620 Coonawarra Cabernet Shiraz

This wine pays homage to the 1966 Bin 620, a legendary Penfolds show wine from a great Coonawarra vintage. A unique Australian blend - Coonawarra Cabernet Sauvignon and Shiraz - true to the Penfolds house style and worthy of Special Bin status.

In the 2008 vintage our low yielding Penfolds Coonawarra Blocks 5, 10 & 20 produced superb quality fruit with tremendous flavour definition, allowing the creation of a wine similar in style and stature to the original 1966 Bin 620. Barrel fermentation in new French and American oak has woven all the fruit and oak elements into a wine of impressive depth and complexity. This classically structured, beautifully balanced wine has all the finesse and integrity to develop and evolve for many decades with careful cellaring.

*"A proud Australian blend, Cabernet & Shiraz, reunited across these three Penfolds Coonawarra vineyards for the first time in over four decades."*

*"Magill open fermenters, Nuriootpa static fermenters; basket & membrane presses; barrel fermentation; new French & American oak; Time proven."*

*"This is not a simple wine. Nor is it a blockbuster. Classic Penfolds Coonawarra."*

*Peter Gago Penfolds Chief Winemaker*

VINEYARD REGION	Coonawarra
VINTAGE CONDITIONS	Spring received above average rain which reduced frost pressure. The rest of the growing season from December - March was very dry, with only 25mm in late January to freshen the vines pre-veraison. High temperatures in short bursts in January necessitated careful water management to maintain canopy function and vine health, which excelled in the vineyards through to harvest. Between the short hot spells the temperatures were cool to mild which created appealing flavour development.
GRAPE VARIETY	Cabernet Sauvignon (51%), Shiraz (49%)
MATURATION	This wine was matured in new French (57%) and American (43%) oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 7.0g/L pH: 3.42
LAST TASTED	10/10/2011
PEAK DRINKING	Will develop and evolve for many decades with careful cellaring.
FOOD MATCHES	80 day dry aged English longhorn beef, parsnip, globe artichoke and house sprouted lentils. (Magill Estate Restaurant 'Journey' Menu December 2011)



## Winemaker comments by Peter Gago - Chief Winemaker

Deep and generous red with a dark core.

Instantly proclaims Penfolds ... and then, naturally Coonawarra! An aromatic colour chart reveals red, rather than blue or black fruits. Also red licorice, black olive.

Hovering above - wafts of tomato/quince/ cabernet paste meshed with cinnamon & nutmeg yeast-bun spices. Swirling & time in glass reveal fresh, bright beetroot and star-anise/ soy Asian artefact. Exotic, with barely-discernible oak (French?) at least offering one recognisable sensory hook.

Seamless. Sophisticated. Stylish.

Although flavours of cola, sarsaparilla & white chocolate are immediately apparent, it is the structure & textural weave that impact. At once, tight/focussed/poised. a multi-dimensional continuum, difficult to de-construct. Complete.

Fine and persistent 'shaley' tannins conspire with bright acidity (compliments of Coonawarra) to propel and complex an array of Shiraz & Cabernet fruits.

COLOUR

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PALATE