

"In 2020, both hemispheres seemed to be in sync. Vintage conditions were remarkably similar, and maybe this is why parcels from Napa Valley and South Australia both came together as powerful and well-suited blending companions. Seeing Bin 149's personality consistently emerge from vintage to vintage has become comforting for the Penfolds winemaking team. Three harvests in, and stylistic consistency is already being observed. However, this doesn't mean that there isn't wriggle room for evolution..."

Stephanie Dutton,
Penfolds Group Winemaker



BIN 149

CABERNET SAUVIGNON 2020

Penfolds

Penfolds Bin 149 Cabernet Sauvignon seeks out Northern Hemisphere excellence via meticulous vineyard and block selection, reinforced by flagship-worthy South Australian cabernet sauvignon. The result is distinctive, and of distinction. Bin 149's name is derived from the percentage of South Australian cabernet sauvignon that was synergistically woven into the inaugural 2018 release. Napa Valley regional sourcing seeks to showcase strong tannic foundations, dark fruit intensity but with the added dimension of a unique "worldly" disposition. Matured in French and American oak, this release highlights Penfolds commitment to quality and winemaking approach.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Napa Valley, South Australia

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.63

MATURATION

16 months in French oak (80% new) and American oak (20% new) barriques

VINTAGE CONDITIONS

The 2020 season in Napa Valley began with a warm, dry winter. Decent rainfall and cooler weather didn't arrive until the end of March. Mild spring conditions provided a great early start to the growing season. Summer was characterised by very cool mornings and very warm days. The vintage proved to be one of the most challenging in history, with COVID restrictions and wildfires causing a range of logistical challenges. Nevertheless, our winemakers have leveraged small yields of high-quality, concentrated grapes to craft cabernet sauvignon of exceptional quality and intensity balanced by excellent acidity. South Australia also had a fair measure of viticultural challenges. Winter rainfall was below average, while spring was cool and dry delaying flowering and fruit-set. The beginning of December was marked by a state-wide heatwave. In all, the Barossa Valley had 26 summer days recorded over 35°C. Irrigation was crucial to managing the summer heat stress. Cooler conditions in January and February provided welcome relief, with rainfall in February ensuring the vines were able to finish the remainder of the season in good shape. While bunch weights and berry numbers were generally low across the state, the harvest produced some outstanding fruit.

COLOUR

Dark ruby red

NOSE

This young wine needs time to unfurl. A decant is recommended. There is much to sensorially ponder as it slowly emerges from its slumber.

First, an abundance of dark fruits, condensed, concentrated, alluring. A confit of blackberries and mulberries. Crème de cassis. Hydrocarbon notes of tar and gravel arouse thoughts of freshly poured bitumen, morphing gradually into a flinty barrel ferment character. Mechanical scents of steam engines, forged steel, gun oil and iron filings add to the mystique.

The allure of polished leather, synonymous with the equestrian tack shop. Chocolate éclair, icing sugar, fresh licorice and cola provide sweet notes, while lavender and violets add a floral perfume. Black pepper and umami notes of smoked beef offer further enticement.

PALATE

A weighty palate that delivers on the aromatic inducement. Flavours of milk chocolate, tiramisu, cannoli and biscotti provide a ripe core, while sweet and sour mulberries hold court.

There is a suggestion of macchiato espresso with a side nip of coffee liqueur. The savoury flavours lean towards seared beef, doused in black pepper and dropped onto a piping hot skillet.

A lovely wine with a finely structured palate and a very long finish. Remarkably approachable for one so young and bold.

PEAK DRINKING

Now – 2048

LAST TASTED

March 2023