



BIN 389

CABERNET SHIRAZ

2010

“This is the Bin 389 we’ve been waiting for! How good? Well, that’s for others to say. What we will say, however, is that it is benchmark 389 – certainly the finest of this new millennia, and one that will jostle with the reputations of the Bin 389 big names (sorry, vintages) of the 60s, 70s, 80s and 90s!”

“Now in its sixth decade, ‘Baby Grange’ asserts its own identity and commands its own following. It continues to evolve, enchant, embrace and excite! Serve blind and surprise.”

“If only we could make more ...”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

Bin 389 is often referred to as ‘Poor Man’s Grange’ or ‘Baby Grange’, in part because components of the wine are matured in the same barrels that held the previous vintage of Grange.

First made in 1960, by the legendary Max Schubert, this was the wine that helped to build Penfolds solid reputation with red wine drinkers. Combining the structure of Cabernet with the richness of Shiraz, Bin 389 also exemplifies Penfolds skill in judiciously balancing fruit and oak.

COLOUR Vibrant blood-red with a staining dark core.

NOSE Complete. Initially difficult to separate aromatic components. Must be Bin 389!

With aeration, an evocative barrel-ferment character separates above, prune/fig/dates/quince beneath, bridged by soy/hoisin sauce notes. A pronounced freshness is immediately apparent. Scents of char-grilled, Italian vegetables (zucchini, eggplant) fleetingly distract. Stylish, and regardless of whether either *ee* or *oo* are used, both *breeding* and *brooding* are apt descriptors!

PALATE Full-bodied.

A vinous web of cola, newly-tanned leather and dark-berried fruits. Minimal structural weave – little flavour space to fill, no gaps. Cabernet and Shiraz dovetail effortlessly.

Vibrant, with a tangy freshness augmented by sculptured tannins, lively acidity, and respectful oak.

Length, weight and texture sit well.

Embellishment not required. Tasting is.

VINEYARD REGIONS Barossa Valley, Coonawarra, Wrattenbully, Robe, McLaren Vale, Padthaway, Adelaide Hills.

VINTAGE CONDITIONS With Barossa, Coonawarra, Wrattenbully and Robe all enjoying the above-average winter rain and soil replenishment, South Australian vines were granted an exceptional start to the season. Winter rainfalls not only fuelled strong canopy framework but included some soil water reserves allowing for some safeguarding in the following months. Unswerving from the trend of the 2000s was an earlier budburst, flowering and harvest across Barossa Valley, McLaren Vale and the south east. Healthy set in early ripening Shiraz was in contrast to uneven flowering and light set of south east Cabernet Sauvignon. Cool nights and consistently warm days typified the growing season and were conducive to sustained ripening and consequent flavour development. Dry conditions persevered until Easter. A growing season and vintage that not only allowed

for varietal typicity in Shiraz but also just as well-suited to the more marginal Cabernet Sauvignon. Such alignment helped to define the quality of this vintage.

GRAPE VARIETY 51% Cabernet, 49% Shiraz.

MATURATION Matured for 14 months in new (40%), 1 year-old (20%) and 2 year-old (20%) American oak hogsheads.

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 6.6g/L, pH: 3.62.

LAST TASTED November 2012.

PEAK DRINKING 2015 – 2040.

FOOD MATCH from Jock Zonfrillo, Executive Chef, Magill Estate Restaurant – located at the spiritual home of Penfolds, South Australia: Dry-aged grass-fed Longhorn beef rib eye, charred swede, wilted warrigal greens, caramelised oat emulsion.