

BIN 389

CABERNET SHIRAZ 2022

Bin 389 was often referred to as '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 forge Penfolds reputation with red wine drinkers by combining the structure of Cabernet Sauvignon with the richness of Shiraz. Exemplifying the judicious balance of fruit and oak, Bin 389 highlights the generous mid-palate Penfolds is known for.

GRAPE VARIETY

51% Cabernet Sauvignon, 49% Shiraz

VINEYARD REGION

McLaren Vale, Coonawarra, Barossa Valley, Padthaway, Wrattobully

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.62

MATURATION

12 months in American oak hogsheads (36% new)

VINTAGE CONDITIONS

In McLaren Vale, temperatures rarely soared above 35°C — significantly lower than in the previous vintage. This coolness contributed to a delayed but unhurried harvest, allowing Shiraz and Cabernet Sauvignon fruit to be picked at an ideal time for quality. Coonawarra experienced its own cold spells with nine days dipping below 2°C during spring. The lowest point was recorded early in September at -0.3°C. Frost fans played a critical role in protecting the vines from damage. Warmer weather returning late November to December provided perfect conditions for flowering and fruit-set, leading to uniform veraison with robust grape flavours, tannins, and colour. The Barossa Valley told a story of resilience under cool conditions with spring storms bringing winds and heavy rains including hail; nevertheless, yields exceeded early predictions. A dry but cool December extended the fruit-set period; however, this did not hinder sugar accumulation or phenolic maturity thanks to healthy canopies that retained acid well into the growing season. Padthaway faced a challenging frost event in mid-October, followed by mild weather free from significant heat spikes or harvest delays due to rain — conditions conducive for quality grape development. Wrattobully faced its own trials with rainfall from October to April measuring 49% above long-term averages. While excess moisture slowed ripening and pushed back harvest dates slightly, fruit quality was not impacted, and 'A grade' blocks produced a high-quality harvest.

COLOUR

Glossy, dark red/purple.

NOSE

An "old school" Penfolds nose; a classic and comforting homage to our storied past. It opens with the rich, deep tones of mahogany and the refined scent of a cigar box. Sweet oak spices are neatly interlaced with a dusty character. This foundation is lifted by summer berries, offering a balance between richness and vitality. Baking spice is present alongside tart red currant and cranberry, while the aroma of fresh pastries rounds out the note.

PALATE

The palate is immediately enveloped by cocoa powder-like tannins — smooth yet profound in their impact. The wine boasts volumes of Cabernet character, showcasing cool fruits that are well lifted and vibrant. A barrel ferment nuance adds depth without overshadowing the fruit's purity. Sourdough notes bring a rustic edge which complement the lush profiles of plum fruits, blackberry, mulberry, wild cherries and more distinctly tart morello cherries.

PEAK DRINKING

2025 – 2050

LAST TASTED

April 2024