

# BIN 169

## COONAWARRA CABERNET SAUVIGNON 2022

Created to reflect a contemporary winemaking approach, emphasising both regionality and maturation of Cabernet Sauvignon in fine grained French oak. A style that is immediately Penfolds, whilst simultaneously illustrative of its ongoing search for diversity and style separation. A classic reflection of the region and a testament of Penfolds longstanding commitment to the vineyards of Coonawarra.

### GRAPE VARIETY

Cabernet Sauvignon

### VINEYARD REGION

Coonawarra

### WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.62

### MATURATION

16 months in French oak hogsheads (83% new, 17% 1-y.o)

### VINTAGE CONDITIONS

Winter rainfall aligned closely with long-term averages, largely due to a notably wet July, setting the stage for a promising start to the growing season. The vines benefitted from this ample hydration, entering the growing season with robust vigor. A mild growing season ensued, marked by an absence of extreme heat, laying down perfect ripening conditions for the region's signature variety, Cabernet Sauvignon. October and November kept on the cooler side of average but warmed up towards the end of November — just in time to foster ideal flowering conditions. The resultant even fruit set through late November into early December heralded a uniform crop with minimal bunch-to-bunch variability. January temperatures rose slightly above average before moderating back to typical levels in February and March. This moderation was influenced by the onset of the "Bonney Upwelling" from early February, which saw Southern Ocean temperatures plummet and consequently tempered afternoon and night temperatures across the region. The swift progression through veraison indicated a uniform maturation process. These consistent conditions allowed for balanced vines that required little intervention to adjust yield or mitigate variability. Despite a generally dry growing season — punctuated only by a damp October and some mid-March showers — the gradual increase in maturity allowed winemakers to schedule harvests at peak moments for flavour and tannin development. The result was a steady vintage that allowed the harvest of cabernet sauvignon to be held back until late April into May. A terrific year for the region.

### COLOUR

Lustrous cherry red with a dark magenta core.

### NOSE

Youthful. Initially reticent.

An aromatic uplift of pan scrapings laced with thyme/pink peppercorn/marjoram.

*The reds have it:* primarily red fruits — cranberry, red cherry and pomegranate; aided and abetted by red liquorice, musk/Turkish delight.

Scents of graphite, black olive (and cassis?) immediately remind of both variety and place.

Well-handled oak is barely perceptible (83% new ?!) — the faintest suggestion of sandalwood/teakwood.

With air and time more unfolds...

### PALATE

Medium-bodied, tight. Very young — primal and fresh.

What's most noted aromatically on the nose reappears on palate — redcurrant, mulberry leaf, fig, fleshy blood plum.

Not unexpectedly, more telltale Cabernet-correct graphite/lead pencil notes evident on palate.

The do's and don'ts of this Bin 169:

- Its **disposition** is fine, focussed and linear. It's not broad, open, forward.
- Its **flavours** are often akin to the savoury — subtle lamb (agneau rôti) juices/fat. It's not too overt or showy.
- Its **tannins** are fine and chalky confirming its genesis — Coonawarra red dirt, coating the palate. It's not phenolically aggressive or chewy.
- Its **oak** has more of a structural impact. It's not about adding hybrid flavours or masking fruit.
- Its **age** (and track record) mandates the potential to further evolve greater complexities. It's not about the here and now.
- Its **tension** — an interplay of bright acidity and tannins, inducing definition/tightness. It's not simply a loose knit, Cabernet flavoured red wine.

### PEAK DRINKING

Now – 2048

### LAST TASTED

May 2024