



BIN 28

SHIRAZ 2022

Bin 28 offers a showcase of warm climate Australian Shiraz — ripe, robust and generously flavoured. First made in 1959, Bin 28 was originally named after the famous Barossa Valley Kalimna vineyard purchased by Penfolds in 1945 and from which the wine was originally sourced. Today, Bin 28 is a multi-region, multi-vineyard blend, with the Barossa Valley always well represented.

GRAPE VARIETY	Shiraz
VINEYARD REGION	McLaren Vale, Barossa Valley, Padthaway, Wrattenbully
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.68
MATURATION	12 months in American oak hogsheads
VINTAGE CONDITIONS	In McLaren Vale, the mercury scarcely rose above 35°C — merely three occurrences throughout the season, a stark contrast to the prior vintage. These temperate conditions allowed for an unhurried harvest where each Shiraz vineyard reached optimal flavour and balance. The Barossa Valley's character was crafted under cooler than average skies, with spring storms bringing windy conditions along with showers and occasional hail. Yet yields were surprisingly generous, defying early predictions. A particularly dry December did little to unsettle the vines as they reveled in their robust canopies that supported sugar development and phenolic ripeness without succumbing to stress — a testament to the resilience of Shiraz vines. Padthaway encountered its own trial — an October frost — but emerged gracefully from a growing season devoid of harsh heat waves or rain-induced delays at harvest. Meanwhile, Wrattenbully faced substantial rainfall — 49% above average from October through April — introducing a slower pace to ripening and extending the harvest timeline. Yet within these high-rainfall blocks lay parcels of Shiraz that reached exceptional heights.
COLOUR	Purple with a black core.
NOSE	The aromatic spectrum presents an array of scents that point to varietal origin. The nose is distinguished by a subtle formic character, closely followed by savoury notes of blood pudding, aniseed/fennel and black liquorice. A hint of milk chocolate adds a soft, sweet touch to the predominantly dark fruit profile, where red, blue, and black fruits are all present. Ground cinnamon, toasted fennel seeds, clove, mace and sumac contribute to an overall impression of liveliness.
PALATE	The palate texture is suggestive of cocoa powder while being framed by just enough savoury oak to add structure without dominating. Leading with black fruit characters, it progresses with dark plum and hints of gamey richness (roasted venison). Baking spice notes and a delicate icing sugar dusting add nuance without tipping into overt sweetness. Lively acidity carries through from start to finish, perfectly accompanied by fine structural tannins that contribute to an enduring balance. Despite its depth and layers, it carries itself with typical Bin 28 ease; its complexity is apparent yet approachable.
PEAK DRINKING	Now – 2045
LAST TASTED	April 2024



HOLIDAY
COLLECTION
DESIGNED by NIGO