

BIN 21

GRENACHE 2023

Penfolds has long maintained a system of numbered 'Bins' in the cellars at Magill Estate where the first bottled wines were stored for maturation. The renowned Bin series, first created in 1959, reflects Penfolds meticulous winemaking approach of sourcing the best fruit from premium vineyards, marrying both regional and varietal characters to the distinctive Penfolds style. The inaugural 2022 Bin 21 Grenache was sourced from vines in the Barossa Valley, some planted as far back as the 1930s. Grenache has thrived in the soils of the Barossa Valley since the 1840s. The climate of the Barossa Valley is not dissimilar to the warm dry regions of Europe where the origins of the varietal can be traced. In this follow-up release, we have also sourced grenache grapes from the storied vineyards of McLaren Vale, a region established by European migrants in 1838, just two years after the colony was first established. The region held in very high regard for this varietal and boasts some of the oldest vines in Australia. Our first Cellar Reserve Grenache was made in 2002 from Barossa Valley old vine grapes and it is still keenly sought by collectors today. The inaugural release of the Bin Grenache in 2023 marked 21 years since the seminal Cellar Reserve wine was made, thus "21" is the Bin number we have anointed this new addition to the Penfolds Collection.

GRAPE VARIETY

Grenache

VINEYARD REGION

Barossa Valley, McLaren Vale

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 5.9 g/L, pH: 3.54

MATURATION

10 months in French oak (11% new, 34% seasoned) and American oak hogsheads (55% seasoned)

VINTAGE CONDITIONS

The 2023 vintage for Barossa Valley and McLaren Vale Grenache tells a story of adaptation and triumph amidst a symphony of climatic shifts. Both regions experienced near-average winter rainfall, setting an optimistic prelude to the growing season. August and September saw less moisture than desired, leading to concerns over rootzone soil moisture as we edged towards budburst. Despite a warmer September, spring was relatively cool, with temperatures below average. As October neared its end, a significant cold front swept through, unleashing torrential rains that led to flash floods and widespread alerts — a stark reminder of nature's unpredictable power. November further tested our resilience with severe thunderstorms that delivered high rainfall, saturating soils but also delaying flowering by three weeks. Vigilance became our mantra as downy mildew and botrytis loomed over our vines, poised to take advantage of any lapse in attention under the humid conditions. The remainder of 2023 maintained cooler-than-average temperatures due to subdued maximums until December and January introduced a drier chapter. As harvest approached, both regions were graced with moderately warm weather complemented by beneficial diurnal swings from day to night, fostering sugar accumulation and phenolic maturity without risking vine health. The Barossa Valley's warmer sites shone particularly brightly; open canopies and small berries defying expectations with their quality. And while Grenache is typically overshadowed by Shiraz, this year it ripened earlier and developed distinctive varietal characteristics that promise an exceptional profile in the bottle. Ultimately, yields exceeded projections thanks to late-season climatic conditions that underscored Grenache's potential.

COLOUR

Red mulberry.

NOSE

An aromatic symphony that captivates from the first impression. It opens with the alluring perfume of musk, which leads to berry compote and raspberry danish — each element distinct yet harmoniously blended. A wave of vanilla and pouring cream adds a lush, velvety dimension. Notes of pistachio Turkish delight bring a hint of sweetness, complemented by a light dusting sugar influence that enhances without overwhelming. Roasted hazelnuts contribute an earthy depth while pomegranate and cardamom introduce a sophisticated spiced edge. A subtle undertone of wood spice completes this aromatic profile, making for an inviting and complex introduction.

PALATE

On the palate, pomegranate's phenolic grip — assertive yet refined — provides a lovely texture. Flavours of raspberry, strawberry, red cherry and fresh plum cascade across the palate in a celebration of red fruit vibrancy. The mouthwatering acidity ensures each note is accentuated, creating an effect that is rich and refreshing. Despite its fullness, there is an elegance to the palate structure thanks to fine-grained tactile tannins which anchor the flavours securely in place. Mineral quartz elements weave through the taste experience, adding a structural framework that elevates without detracting from the wine's inherent charm. This Bin 21 finishes with commendable length, leaving behind an impression that beckons another sip.

PEAK DRINKING

Now – 2035

LAST TASTED

April 2024