

# BIN 150

## MARANANGA SHIRAZ 2022

Bin 150 Marananga Shiraz is a sub-regional expression that is unmistakably Penfolds in character. Conceived from the ancient soils around the township of Marananga, located very close to the centre of the Barossa Valley. The warm dry conditions, rich red clay and sandy loam soils provide the backbone to some of the Barossa Valley's best-known wines. Bin 150 is a contemporary Shiraz alternative, a sub-regional offer framed by a mix of oaks; French and American, old and new, small and large — crafted the 'Penfolds way'.

### GRAPE VARIETY

Shiraz

### VINEYARD REGION

Marananga, Barossa Valley

### WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.3 g/L, pH: 3.71

### MATURATION

16 months in French (18% new, 28% l-y.o.) and American (14% new, 40% l-y.o.) oak hogsheads (48%) and puncheons (52%)

### VINTAGE CONDITIONS

The Barossa Valley was blessed with near average winter rainfall. However, as the season transitioned into spring, August and September brought less precipitation than usual, resulting in root-zone soil moisture below average as the vines approached budburst. Despite this initial dryness, several intense low-pressure systems in October replenished soil moisture levels significantly. These systems also ushered in windier conditions that, while challenging for flowering, ultimately concentrated the fruit by reducing yields. Above-average November rains gave way to a typically dry December, setting up a summer growing season characterised by only a handful of hot days — two exceeding 35°C — and none breaching the 40°C mark. Harvest time was graced with dry yet moderately warm weather and an appreciable diurnal temperature variation that nurtured sugar accumulation and phenolic development without risking water stress on the vines. These climate influences allowed for harvesting at precisely the right moment when ripeness and freshness intersected.

### COLOUR

Dark purple with garnet and magenta edges.

### NOSE

A medley of aromas that are both opulent and elegantly defined. The richness of fresh black liquorice is amplified by the piquant formic acid lift that Penfolds is celebrated for. This vintage carries the hallmark Marananga signatures of ripe black olives and dark plum fruits, each scent meticulously entwined with the distinctive notes of cordite and dried sage. A true sensory homage to the ancient soils of Marananga.

### PALATE

Ironstone and ferric elements meld in seamless unity, crafting a foundation with gravitas and depth. Black pepper interlaces with exotic spices, while caper brine imparts a striking piquancy. These savoury tones coalesce with the sweetness of Crème Brûlée and the warmth of sandalwood. The texture is luxurious — plush, intricately woven, creating a tapestry that envelops the palate.

### PEAK DRINKING

Now – 2050

### LAST TASTED

April 2024