

BIN 23

PINOT NOIR 2023

Bin 23 derives its name from 'Cellar 23' at Magill Estate, where Pinot Noir barriques are often stored during maturation. It follows in the footsteps of the Penfolds Cellar Reserve Pinot Noir, a wine first made from Adelaide Hills grapes in 1997. Reflecting an evolving style, regional definition and complexities of the many and varied Pinot Noir clones, Bin 23 Pinot Noir is an elegant, lighter bodied inclusion in the Penfolds Collection. The relationship between Penfolds and cool-climate regions continues to evolve with fruit sourcing shifting to the island of Tasmania, famed for its pristine environment and quality grapes.

GRAPE VARIETY

Pinot Noir

VINEYARD REGION

Tasmania

WINE ANALYSIS

Alc/Vol: 13.5%, Acidity: 6.2 g/L, pH: 3.49

MATURATION

Seven months in French oak barriques (30% new, 70% seasoned)

VINTAGE CONDITIONS

September's precipitation exceeded expectations amidst cooler days, yet nights remained mild. La Niña in September brought an increase in spring rainfall. A record-breaking deluge on October 14th saturated some areas, escalating to November floods that swept across Tasmania and disrupted flowering. As vineyards navigated past these stormy setbacks, January presented an anomaly of warmth against the backdrop of cooler ripening months dominated by milder maximum temperatures. March and April brought more rain but without significant excess. The White Hills vineyard escaped extreme heat entirely — the mercury peaked at a modest 32.3°C mid-February. Despite these challenges, the year was marked by scarcity yet graced with exceptional quality.

COLOUR

Vibrant, glossy cherry red.

NOSE

A feast for the senses, abundant in its complexity, and a reflection of the unique terroir of Tasmania. Wild strawberry aromas set a vibrant and enticing stage, complemented by sweet notes of toffee apple. A luscious berry coulis intertwines with the nuanced richness of fresh figs and the tangy zest of dehydrated blood orange. Undertones of Chinotto and choc orange sweets infuse an intriguing bittersweet character, while herbal nuances from crispy sage leaves elevate the bouquet's sophistication. Cherry clafoutis adds a comforting baked fruit depth, while brined caperberry rounds out the nose with a touch of briny sharpness.

PALATE

On the palate, this wine reveals itself as a masterful play between savoury and sweeter fruit elements. Earthy forest floor flavours provide a grounding base, brambles and cola notes weave their way. Cherries and mulberries emerge, blending seamlessly with clove spice. This Pinot Noir boasts impressive length on the palate, where toasted chestnuts and pine nuts impart a subtle richness to the flavour profile. Lively quartz-like acidity punctuates each sip, ensuring vibrancy throughout; meanwhile, silky tannins contribute to a smooth mouthfeel.

PEAK DRINKING

Now – 2035

LAST TASTED

April 2024