



BIN 389

CABERNET SHIRAZ 2022

Bin 389 was often referred to as 'Baby Grange', in part because components of the wine are matured in the same barrels that held the previous vintage of Grange. First made in 1960 by the legendary Max Schubert, this was the wine that helped forge Penfolds reputation with red wine drinkers by combining the structure of Cabernet Sauvignon with the richness of Shiraz. Exemplifying the judicious balance of fruit and oak, Bin 389 highlights the generous mid-palate Penfolds is known for.

GRAPE VARIETY	51% Cabernet Sauvignon, 49% Shiraz
VINEYARD REGION	McLaren Vale, Coonawarra, Barossa Valley, Padthaway, Wrattenbully
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.62
MATURATION	12 months in American oak hogsheads (36% new)
VINTAGE CONDITIONS	In McLaren Vale, temperatures rarely soared above 35°C — significantly lower than in the previous vintage. This coolness contributed to a delayed but unhurried harvest, allowing Shiraz and Cabernet Sauvignon fruit to be picked at an ideal time for quality. Coonawarra experienced its own cold spells with nine days dipping below 2°C during spring. The lowest point was recorded early in September at -0.3°C. Frost fans played a critical role in protecting the vines from damage. Warmer weather returning late November to December provided perfect conditions for flowering and fruit-set, leading to uniform veraison with robust grape flavours, tannins, and colour. The Barossa Valley told a story of resilience under cool conditions with spring storms bringing winds and heavy rains including hail; nevertheless, yields exceeded early predictions. A dry but cool December extended the fruit-set period; however, this did not hinder sugar accumulation or phenolic maturity thanks to healthy canopies that retained acid well into the growing season. Padthaway faced a challenging frost event in mid-October, followed by mild weather free from significant heat spikes or harvest delays due to rain — conditions conducive for quality grape development. Wrattenbully faced its own trials with rainfall from October to April measuring 49% above long-term averages. While excess moisture slowed ripening and pushed back harvest dates slightly, fruit quality was not impacted, and 'A grade' blocks produced a high-quality harvest.
COLOUR	Glossy, dark red/purple.
NOSE	An "old school" Penfolds nose; a classic and comforting homage to our storied past. It opens with the rich, deep tones of mahogany and the refined scent of a cigar box. Sweet oak spices are neatly interlaced with a dusty character. This foundation is lifted by summer berries, offering a balance between richness and vitality. Baking spice is present alongside tart red currant and cranberry, while the aroma of fresh pastries rounds out the note.
PALATE	The palate is immediately enveloped by cocoa powder-like tannins — smooth yet profound in their impact. The wine boasts volumes of Cabernet character, showcasing cool fruits that are well lifted and vibrant. A barrel ferment nuance adds depth without overshadowing the fruit's purity. Sourdough notes bring a rustic edge which complement the lush profiles of plum fruits, blackberry, mulberry, wild cherries and more distinctly tart morello cherries.
PEAK DRINKING	2025 – 2050
LAST TASTED	April 2024



HOLIDAY
COLLECTION
DESIGNED by NIGO