

BIN 600

CABERNET SHIRAZ 2019



Bin 600 is intrinsically linked to Penfolds beginning in California, a narrative that now spans three decades. In 1998, Penfolds imported a heritage selection of vine cuttings from South Australia's esteemed Kalimna and Magill Estate vineyards and planted them in Californian soil. The original name of the Camatta Hills vineyard was called Creston "600" Ranch, a special place in the Penfolds California timeline for it serves as a reference point to the start of our American journey. Creston Ranch is now honoured in the wine's name, Bin 600. In recognition of Penfolds history within our Californian wine story, grapes from the original 1998 vine cuttings feature in this cabernet shiraz blend. A blend that has been revered and championed by Penfolds in our modern winemaking era.

GRAPE VARIETY

Cabernet Shiraz

VINEYARD REGION

Napa Valley, Sonoma, Paso Robles

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.19 g/L, pH: 3.81

MATURATION

17 months in American oak (40% new)

VINTAGE CONDITIONS

Plentiful winter and spring rainfall set the vines up perfectly for the start of the growing season. In many Californian regions, budburst was two weeks later than long-term average. Summer was generally mild, with no prolonged hot weather. These conditions allowed the grapes to ripen slowly, allowing excellent varietal flavour development. Shiraz was especially strong with excellent phenolic content, while cabernet sauvignon was marked by fine tannins and fresh acidity.

COLOUR

Garnet core with a cherry-red rim.

NOSE

Ample, indulgent. A "European" savoury aroma profile, refined, inviting.

Spicy marinated olives, fetta, semi-dried tomatoes. Coppa cured pork, saucisson sec.

An exotic deviation towards Thai red curry paste, freshly ground by mortar and pestle. Thyme flowers, lavender, violets. Slow cooked comfort food, braised lamb with winter root vegetables. Barley and mushroom risotto. Concentrated bone broth, beef consommé.

PALATE

A glossy and resolved palate, malt and toast.

Generous, sweet fruits. The sweet American oak wraps around the core of dark fruits encapsulating everything the wine holds within.

When the oak bubble is pierced, a burst of custard, goji berries, medjool dates and choc-malt creaminess is released.

Oregano, hazelnut and cinnamon season the palate.

Structurally, the wine flares rather than focusses to a finish. A clarity to the tannins, a resolved palate.

PEAK DRINKING

Now – 2034

LAST TASTED

May 2022