

BIN 128

COONAWARRA SHIRAZ 2021



With each vintage release the cool-climate Bin 128 Coonawarra Shiraz provides an interesting counterpoint to the more opulent and richly concentrated warm climate Bin 28 Shiraz. Bin 128 comprises fruit sourced from the unique terra rossa red clay over limestone soils of Coonawarra, a region that exemplifies the perfume, transparency and seductive nature of cool-climate red table wines. Coonawarra has remained the source of shiraz fruit for Bin 128 since the inaugural release of the 1962 vintage. To further enhance the regional qualities of Bin 128, the wine is matured in a mixture of new and seasoned French oak hogsheads, élevage that was refined during the 1980s when the transition was made from American to French oak.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Coonawarra

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.60

MATURATION

12 months in French oak hogsheads (21% new, 22% 1-y.o.)

VINTAGE CONDITIONS

Coonawarra had a dry start to the growing season. However, February was wetter than average thanks to an inch of rain falling on the 5th and 6th. Spring was notably warm, November especially, up +3°C on the long-term average. Coonawarra experienced 7 days of minimum temperatures <2°C, however none of these were below zero and no frost damage was reported. Conditions for flowering were the best reported in 20 years, leading to excellent fruit set and yields. A peak of extreme heat occurred on 16th February, with maximum temperatures consistently >35°C for a four-day period. The 24th of January recorded the hottest day for the summer at 42.3°C. Overall, the summer and autumn conditions were cooler than average, allowing shiraz grapes to ripen slowly and evenly. The extra hang time produced lovely varietal characters. A brilliant vintage.

COLOUR

Plum purple

NOSE

Blue fruits, violets and cracked black pepper help us to orientate. Fresh mulberries, wild white strawberries and boysenberries compliment a darker panforte nuance.

Just baked panettone with vanilla cream adds a sweet allure. Savoury aromas manifest as roast beef with horseradish, paprika, Moroccan spices with a hint of struck match and pencil shavings.

PALATE

The palate is medium-weight, relative to the likes of the warm climate Bin 28 shiraz.

The blue fruits noted on the nose are quite apparent on the flavour profile. However, the wine is orientated towards the savoury end of the spectrum. Cured meats, pepper, olives and paprika flavours vying for attention. On further inspection, almond kernels and cardamom add to the allure.

The tannins are silken, finely woven around the fruit. The acid line is as neat as a pin. Everything is in the right place, a lovely wine now with decades of potential for those who can wait.

PEAK DRINKING

Now – 2038

LAST TASTED

March 2023