

# BIN 389

## CABERNET SHIRAZ 2020



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

Cabernet Sauvignon, Shiraz

### VINEYARD REGION

McLaren Vale, Barossa Valley, Padthaway

### WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.61

### MATURATION

12 months American oak hogsheads (33% new)

### VINTAGE CONDITIONS

South Australia experienced the second consecutive year of winter drought. Spring was cool and dry, conditions that continued well into November delaying flowering and fruit-set. With root-zone moisture levels well below average, irrigation was vital. Padthaway and the Barossa Valley experienced frosts in September that affected yields. The 2019 calendar year was the driest on record in the Barossa Valley. The beginning of summer was marked by a state-wide heatwave. In all, the Barossa Valley had 26 summer days recorded over 35°C. Conditions in January and February provided some welcome relief. McLaren Vale had above average rainfall in February, which ensured the vines were able to finish the remainder of the season in good shape. While bunch weights and berry numbers were low across the three regions, the harvest produced some outstanding parcels of grapes.

### COLOUR

Deep garnet core, crimson rim.

### NOSE

Tightly coiled. Sweet American oak evident – baking spices, icing sugar dusting. Italian Crostoli, cinnamon scrolls, Madagascar vanilla bean.

The fruit has such density, the yin and yang of cabernet and shiraz, a Penfolds staple.

No tussle for varietal supremacy, harmonious.

Traditional German Kuchen (cake shop) sweet treats, walnut torte with ganache frosting, raspberry coulis, pouring cream.

Fresh black cherries and ripe black plums.

From the savoury sphere, hints of seared wagyu seasoned with cracked pepper. Sundried tomatoes, salsa verde and kalamata olive tapenade.

### PALATE

A well-defined focus on palate. Forward facing – line and length.

The fascinating interplay between cabernet sauvignon and shiraz providing not only considerable length and structure, but also width and density. Result... completely filling the palate.

Always anticipated, a trademark creamy Bin 389 mid-palate. A wine with much to offer even in the flush of youth.

Complexing flavours: savoury nuances of freshly sliced fennel, pan wilted radicchio leaf and pickled turnips. Moroccan lamb backstraps on eggplant relish. Red liquorice and cherry provide a sweet counterpoint.

Evolved tannins seamlessly drive the palate structure. Will last many decades, if you can wait that long.

### PEAK DRINKING

2023 – 2050

### LAST TASTED

May 2022