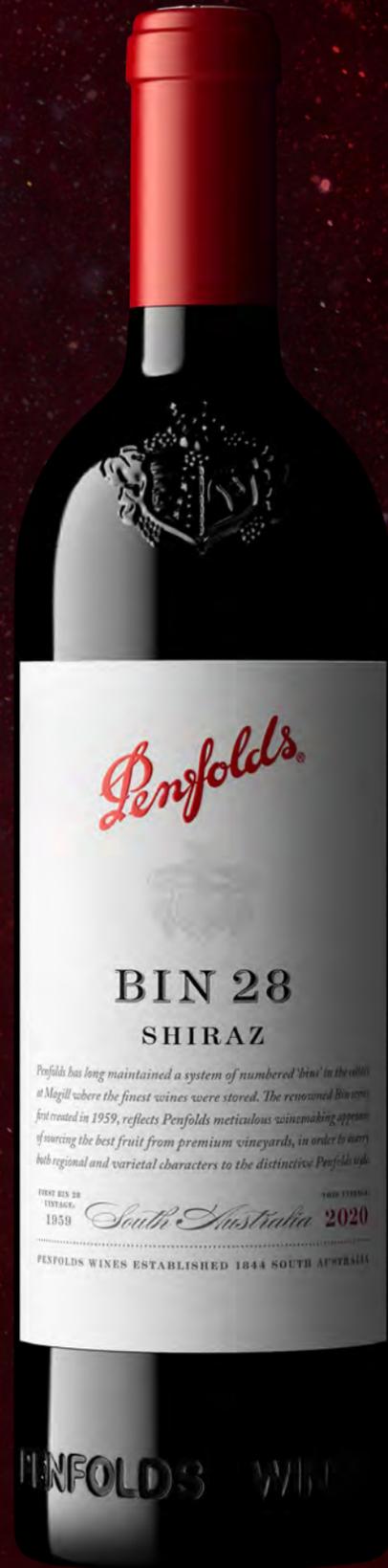


“The 2020 Bin 28 is a classic expression of Penfolds House Style. The art of multi-regional blending provides a familiar warmth and comfort.”

Matt Woo,
Penfolds Winemaker



BIN 28

SHIRAZ 2020

Penfolds

Bin 28 offers a showcase of warm climate Australian shiraz – ripe, robust and generously flavoured. First made in 1959, Bin 28 was originally named after the famous Barossa Valley Kalimna vineyard purchased by Penfolds in 1945 and from which the wine was originally sourced. Today, Bin 28 is a multi-region, multi-vineyard blend, with the Barossa Valley always well represented.

GRAPE VARIETY

Shiraz

VINEYARD REGION

McLaren Vale, Barossa Valley, Padthaway, Clare Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.8 g/L, pH: 3.59

MATURATION

12 months American (16% new) oak hogsheads

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 soil moisture levels well below average, irrigation was vital. Clare Valley had the driest winter in 120 years. Clare Valley, Coonawarra, Wrattenbully, 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 December was marked by a state-wide heatwave. In all, the Barossa Valley had 26 summer days recorded over 35°C. Irrigation was crucial to managing the summer heat stress. 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 generally low across the regions, the harvest produced some outstanding parcels of shiraz.

COLOUR

Black ruby plum. Magenta rim with black core

NOSE

Benchmark Penfolds shiraz. A generous kaleidoscope of warm-climate aromatics.

Blackcurrant, black plum, ironstone, cocoa powder, dark chocolate, cola. Chocolate gâteau, adorned with candied cherries.

Earthy North African spices: 'Ras El Hanout' - paprika, cinnamon, pepper, cloves, fennel.

PALATE

Always honest, warm, approachable.

Chocolate mud cake dense, rich, opulent. Cinnamon syrup poached red cherries.

Coconut shavings, milk chocolate... wait, a Bounty bar!

Summer plum pudding with currants and crème anglaise.

Bone marrow broth, Vietnamese Phở - layered complexity and texture. Turmeric, cinnamon, star anise clove.

Cola with a suggestion of Chinotto bitterness.

Sweet, layered fruit with earthy spices. Mouthcoating, chewy tannins. Cherry pip acidity.

PEAK DRINKING

Now – 2040

LAST TASTED

May 2022