



CellarDoor.co

AUGUST 2022
RELEASE

Penfolds[®]



DISCOVER
THE PENFOLDS
COLLECTION

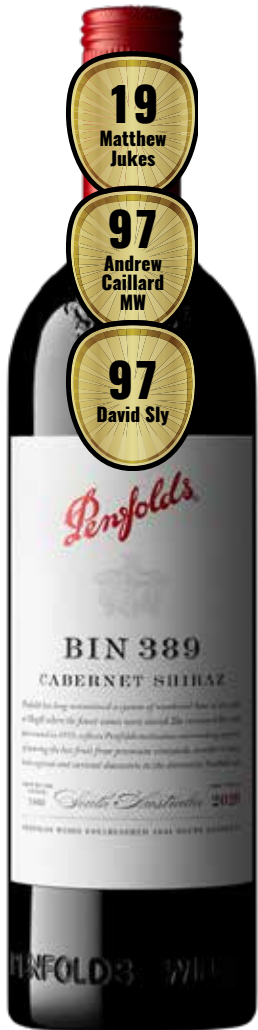


PENFOLDS LUXURY COLLECTION

\$360 RRP \$555.00
SAVE 38%

Penfolds' collection of benchmark wines was established in a spirit of innovation and the constant and endless pursuit of quality. This is evidenced by the secret bottling of Grange in 1951, and the subsequent experiments that gave birth to the incredible dynasty of wines now recognised the world over. Today and with every release, the Collection continues to display the distinctive and consistently recognisable Penfolds 'House Style'; the ultimate expression of Penfolds time-honoured tradition of sourcing the best fruit from the best regions. With this mixed selection, you are among the first in the world to experience many of the revered red wines from the 2022 Penfolds Collection. We hope you enjoy them.

The CellarDoor.co Team



PENFOLDS BIN 389 CABERNET SHIRAZ 2020

The Region: McLaren Vale, Barossa Valley, Padthaway.

The Aromatics: Noticeable scents from the sweet treats cart roll forward; Italian crostoli, cinnamon scrolls, Madagascar vanilla bean. Also present is walnut torte, raspberry coulis, and ripe black plums. From the savoury sphere, hints of seared wagyu, cracked pepper, and kalamata olive tapenade.

The Flavours: A trademark Bin 389 creaminess, with complexing savoury nuances of freshly sliced fennel, pan wilted radicchio leaf and pickled turnips. This leads into Moroccan lamb backstraps on eggplant relish, with red liquorice and cherry providing a sweet counterpoint.

Peak Drinking: 2023 – 2050

RRP \$100.00



PENFOLDS BIN 128 SHIRAZ 2020

The Region: Coonawarra.

The Aromatics: Coonawarra *terra rossa* motif... cocoa powder dust, blackboard chalk, white peppercorns. Punnets of mulberries and blueberries are the perfect foundation for fresh lamb with rosemary, cold black pudding with pepper and allspice. Enticing.

The Flavours: Structurally impressive. Mouthcoating chalky tannins balanced by cranberry succulence and barely ripe mulberries. An amuse of Italian herbs; sage, rosemary, thyme, oregano. Next, bruschetta with sun-warm freshly picked tomatoes and basil drizzled with extra virgin olive oil.

Peak Drinking: 2023 – 2036

RRP \$60.00



PENFOLDS BIN 28 SHIRAZ 2020

The Region: McLaren Vale, Barossa Valley, Padthaway, Clare Valley.

The Aromatics: 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.

The Flavours: Always honest, warm, rich and approachable. This is chocolate mud cake dense, with cinnamon syrup poached red cherries and Bounty (coconut shavings, milk chocolate). Layered complexity and texture arrive via bone marrow broth, cola and a suggestion of chinotto bitterness.

Peak Drinking: Now – 2040

RRP \$50.00



PENFOLDS ST HENRI SHIRAZ 2019

The Region: McLaren Vale, Barossa Valley, Padthaway, Wrattenbully, The Peninsulas.

The Aromatics: Dark fruits are first to show their credentials... blackberries and mulberries generously adorned with fresh whipped cream. A hint of liquorice, toasted fennel seed, and dried mint send you towards a meaty realm with Greek lamb rubbed with olive oil, oregano and sea salt.

The Flavours: The warmth and creaminess of Mexican sauce with the weight of wild game (venison loin, braised hare). Eventually sweet custard flavours emerge. A suggestion of fine salinity aligns with mouth-watering acidity, and the dark cocoa tannins are so fine they could be spun from silk.

Peak Drinking: 2024 – 2045

RRP \$135.00



PENFOLDS BIN 150 SHIRAZ 2020

The Region: Marananga, Barossa Valley.

The Aromatics: Such complexity! So many layers to unfurl. A distinctive ferric nose denotes the ancient Marananga ironstone, hundreds of millions of years old. Further notes take a walk-through Chinatown... roast duck with plum sauce, Hoisin BBQ pork ribs, star anise, and cardamom.

The Flavours: As we have come to anticipate, satsuma plums and boysenberries provide a varietal/regional signature. Flush with flavour, there's so much to unpack; freshly sawn oak, hot rye sourdough crust, toasted pumpkin seeds. Yet more; sarsaparilla, black cardamom pods and nutmeg.

Peak Drinking: 2025 – 2040

RRP \$100.00



PENFOLDS BIN 407 CABERNET SAUVIGNON 2020

The Region: McLaren Vale, Barossa Valley, Coonawarra, Padthaway, Wrattenbully.

The Aromatics: Perfectly varietal with crème de cassis and fresh blackberries/mulberries. The spice emporium is well represented with toasted cumin/coriander seeds, fresh bay leaf, turmeric and Harissa spiced lamb chops from the grill. Lastly, chocolate truffles in toasted coconut.

The Flavours: A generous fleshiness persists across the palate, allowing wild black cherries, cola, and sarsaparilla. Evident too is sage leaves fried in nut-brown butter with pistachio terrine. Cranberry acidity provides a lovely balance and points to this being one to watch over the next two/three decades.

Peak Drinking: Now – 2040

RRP \$110.00



WE HOPE YOU ENJOY YOUR
PENFOLDS LUXURY COLLECTION

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