

BIN 600

CABERNET SHIRAZ 2022



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

66% Cabernet Sauvignon, 34% Shiraz

VINEYARD REGION

Napa Valley, Paso Robles

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.63

MATURATION

16 months American oak barriques (45% new)

VINTAGE CONDITIONS

Many winemakers have called the 2022 Californian vintage 'the tale of two harvests' — one of the more unique in recent memory. Abundant autumn and winter rainfall at the end of 2021 and the start of 2022 alleviated the three-year drought. The mild spring brought a promising early beginning, with budburst and flowering slightly ahead of the curve. The summer surprised growers with cool mornings and warmer afternoons. With ample rainfall, the vines developed healthy protective canopies. Napa Valley experienced two heat spikes in May and June, but they emerged early in the season and did little to trouble growers. A more intense heatwave in September forced growers to decide whether to harvest their crop early or ride out the heat. Location influenced the thinking, with elevated mountain vines experiencing cooler conditions than the valley floor. Many growers decided to do both, allowing for a range of blending components. The vintage produced smaller berries with concentrated flavours and remarkable acidity, resulting in balanced, excellent wines. Paso Robles experienced similar conditions to Napa Valley. The season began with a mild spring and early summer, setting the stage for a promising vintage. From late August to early September the region experienced a heatwave, accelerating ripening and resulting in a compressed, low-yielding harvest. Picking decisions were crucial to obtaining good results. Both Shiraz and Cabernet Sauvignon grapes were harvested early. Selective picking and intake management ensured quality remained exceptional.

COLOUR

Garnet red with a purple hue.

NOSE

The wine offers an exotic aromatic profile, starting with rich, warm scents of tagine spices. Sweet fruits introduce a complimentary dimension, with sticky date and roast quince providing intrigue. Yeasty, buttery notes of brioche and the aroma of freshly baked apple turnover add a delightful *pâtisserie* impression. Savoury undertones emerge with the scent of fresh *jamón* and the rich, umami-laden fragrance of dry-aged beef. The tangy sweetness of red jujubes adds complexity, while a leathery note imparts depth and tradition to the nose.

PALATE

Expansive, with a loose weave of flavours that allows each component to express itself fully. Soft red fruits lead, providing a gentle introduction to the more structured elements of the wine. The tannins are reminiscent of brick dust – fine and textured, subtly underpinning the fruit without dominating. Preserved quince adds a mellow tartness, while the sweetness of raspberry compote brings a rich, concentrated berry flavour. The palate is rounded out by the essence of pouring cream on summer pudding, full of ripe, bursting berries and a hint of sweet, bready comfort.

PEAK DRINKING

Now – 2043

LAST TASTED

March 2025