

# BIN 138

SHIRAZ GRENACHE MATARO 2020



Bin 138 draws its inspiration from the wines of Southern Rhône, where shiraz, grenache and mataro (mourvèdre) are blended in varying proportions to create full-bodied wines possessing rich and heady perfume. Each year fruit for Bin 138 is sourced from Barossa Valley vines and then matured for 12 months in seasoned and a small proportion of new oak hogsheads to allow the different varietals to shine through. The first vintage release of this varietal blend was the 1992, labelled 'Old Vine Barossa Valley' – it was then elevated to Bin status with the 1998 vintage.

## GRAPE VARIETY

65% Shiraz, 29% Grenache, 6% Mataro

## VINEYARD REGION

Barossa Valley

## WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.62

## MATURATION

12 months in French oak hogsheads (12.5% new)

## VINTAGE CONDITIONS

The Barossa Valley experienced the second consecutive year of winter drought. Soil moisture levels were well below average leading to the growing season. Spring was cool and dry, a trend that continued well into November delaying flowering and fruit-set. The 2019 calendar year was the driest on record for the Nuriootpa weather station. Summer was typically hot with the Barossa Valley recording 26 days over 35°C. Conditions in January and February provided some relief. Average February maximum temperatures were 3°C below average. This, combined with a welcome downpour of rain on the 1st of February, allowed the grapes to slowly reach full ripeness. Although the climatic conditions during the growing season conspired to affect yield, with careful precision viticulture the region was able to meet the climate challenge and produce a crop of high-quality grapes.

## COLOUR

Dark crimson red

## NOSE

Multi-faceted, enchanting. A gentle swirl reveals a complex aromatic exhibit of sweet, scented fruits and warm, savoury notes.

Antipasto platter, each morsel competing for attention.

Charcuterie meats: Spanish chorizo, soppressata, mortadella.

Fresh pomegranate, sliced ripe persimmons and semi-dried red currants. Green olives, grilled eggplant and white anchovies.

Overlaying these exotic aromatic notes are more subtle aromas of warm spices: dried fennel and star anise.

Undertones of fragrant Sunday roast pan scrapings and hints of ferrous iron stone brings the Barossa Valley to front of mind.

## PALATE

An abundance of flavoursome fruit.

Shiraz is our hero, selected for its fine savoury tannins, dark fruit and generosity across the mid-palate.

Grenache tannins, exotic red fruits and lively acid provide ample tension. Mataro plays the anchor role, binding the palate into a harmonious balance with dusty, textural, mouth filling tannins.

The tannins combined feel massaged and ground, quietly confident.

The acidity is fresh and enticing. The palate is plush, complete.

A generous, balanced all-rounder. Certainly not over extracted or pumped up.

All together an enticing, complex, evolving wine, with a creamy texture, lively freshness and a willingness to delight from the first sip.

## PEAK DRINKING

2022 – 2033

## LAST TASTED

May 2022