

BIN 128

COONAWARRA SHIRAZ 2019



With each vintage release the cool-climate Bin 128 Coonawarra Shiraz provides an interesting counterpoint to the more opulent and richly concentrated warm climate Bin 28 Shiraz. Bin 128 comprises fruit sourced from the unique terra rossa soils of Coonawarra, a region that exemplifies the perfume, transparency and seductive nature of cool-climate red table wines. Coonawarra has remained the source of shiraz fruit for Bin 128 since the inaugural release of the 1962 vintage. In order to further enhance the regional qualities of Bin 128, the wine is matured in a mixture of new and seasoned French oak hogsheads, *élevage* that was refined during the 1980's when the transition was made from American to French oak.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Coonawarra

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.61

MATURATION

12 months in French oak hogsheads (24% new, 33% 1-y.o., 43% 2-y.o.)

VINTAGE CONDITIONS

Coonawarra enjoyed winter rainfall 22% above the long-term average, which set the vines up with good soil moisture profiles for the growing season. Spring temperatures were average to slightly above-average, although September was the coolest month recording two sub 0°C events that saw frost fans spinning into action. Spring and summer were very dry with only 76% of the long-term average rainfall recorded. Coonawarra experienced 20 days of temperature greater than 35°C during the months of December to March. There was no significant crop loss due to heat and vine canopies remained in excellent condition through to the end of harvest. The proximity of the Great Southern Ocean mitigated the warm weather, with cooler nights providing respite and allowing for good flavour development. Cool and dry conditions in April were ideal to complete ripening with an orderly harvest delivering slightly below-average yields of excellent quality grapes.

COLOUR

Vivid deep plum-red

NOSE

Mulberry, loganberry, blackberry fruits leap forward, front and centre.

A zabaglione al caffè creamy/caffeinated lift.

Multiple swirls of the glass later - demi-glace and dried herb notes reluctantly teased out.

Omnipresent - cedar-mahogany French polish ...*from oak*. Black boot polish, black liquorice and aniseed ... *from fruit*.

Cinnamon butter ... *from?*

Beckons.

PALATE

Medium-bodied

Red fruits - cranberry, pomegranate, raspberry pips → a savoury edge.

Creamy, naturally balanced by an interplay of acidity and extract. Madagascar vanillin and juniper enliven the package.

Silky tannins (ground graphite) induce a finely-layered, powdery and almost chalky edge.

Back-palate succulence, yet on the actual finish - a tactile cool 'lift'... and Vietnamese mint?

PEAK DRINKING

2023 - 2039

LAST TASTED

April 2021