

BIN 150

MARANANGA SHIRAZ 2017

Bin 150 Marananga Shiraz is a sub-regional expression that is unmistakably Penfolds in character. Conceived from the ancient soils of Marananga, which lie very close to the centre of the Barossa Valley floor – slightly to the North West, where warm dry conditions and rich red soil provide the backbone to some of the region’s best-known wines. Each release delivers a contemporary shiraz alternative, framed by a mix of oaks; French and American, old and new – crafted in accordance with the traditional Penfolds method.

GRAPE VARIETY

Shiraz

VINEYARD REGION:

Marananga, Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.65

MATURATION

12 months in American oak (28% new, 25% l-y.o.) and French oak (25% new, 22% l-y.o.)

VINTAGE CONDITIONS

Marananga, in the central part of the Barossa Valley, had above the long-term average winter and spring rainfall, with September breaking a 135-year-old record. Windy conditions in October helped to dry out the vineyards, however this caused some challenges with fruit set. The recorded minimum and maximum temperatures over the growing season were generally cool, with only March being above the long-term average. The prevailing cool conditions extended the growing season with flowering and veraison both later than usual. March was very warm, the second hottest recorded in 30 years. The timing of this heatwave was fortuitous, providing the grapes the optimal conditions to ripen in the lead up to harvest. Across the Barossa Valley, the shiraz berry and bunch weights were up on average with optimal flavour and bright, vibrant colour.

PEAK DRINKING

2020 - 2032

LAST TASTED

June 2019

COLOUR

Black core, garnet edges

NOSE

An aromatic jigsaw:

- The expected (place, variety, style): Formic, bayleaf, fig, quince, black-pudding.
- The unexpected (synergy?): Cookies and cream, Golden Gaytime ice-cream.
- The incredulous (sensory overload?): Iced coffee, sticky date-pudding, shortbread.

To confirm and reassure – Yes, it is shiraz, and yes, Barossa sourced (Marananga)! The descriptor calories cannot be ingested!

PALATE

Certainly less confected (literally) and meatier than the nose might suggest – flavours akin to Greek lamb and rosemary, bone marrow/steak tartare, carpaccio of assorted meats. Yet fruits and berries are evident, manifested primarily via an impression of a juniper/strawberry/cranberry reduction. And cola. Sleek tannins and the interface of judicious oak facilitate a plush and glossy Bin 150 disposition, avec sheen.

The Penfolds logo is written in a red, cursive script font. The word "Penfolds" is followed by a registered trademark symbol (®).

NUMBERS CAN BE EXTRAORDINARY