

# BIN 2

## SHIRAZ MATARO 2021

Bin 2 was first released in 1960, yet was temporarily discontinued in Australia in the 1970s at the height of the white wine boom. The original Bin 2 was an 'Australian Burgundy' style (despite its Rhône varieties) typically a soft, medium bodied wine based on shiraz. Often used in fortified wine production, this grape is widely planted in the Barossa Valley. It is valued by winemakers for its blending attributes, adding complexity and palate grip. Interest in Bin 2 has grown as the popularity of traditional Rhône varieties and blends continues to flourish.

### GRAPE VARIETY

Shiraz (84%), Mataro (16%)

### VINEYARD REGION

Barossa Valley, Wattonbully, McLaren Vale, Coonawarra

### WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.3 g/L, pH: 3.69

### MATURATION

12 months in American and French oak hogsheads (4% new, balance seasoned)

### VINTAGE CONDITIONS

The Barossa Valley growing season was relatively mild with long dry spells. July was unusually dry, however good falls in August provided a solid foundation for the vines to thrive in spring. Spring temperatures were generally warmer than average with favourable climactic conditions for budburst and flowering. Summer temperatures were near long-term average, with 21 days >35°C.

McLaren Vale enjoyed a relatively mild growing season. Dry conditions in July were countered by good spring rainfall. Warm conditions prevailed throughout spring. There were only nine summer days above 35°C. January conditions were near average, however conditions in February and March were mild. Veraison occurred later than usual, and that pushed harvest into March.

In the Southeast, Coonawarra and Wattonbully both had a favourable start to the growing season. Coonawarra experienced seven days of minimum temperatures <2°C, however none of these were below 0 and no frost damage was reported. Spring was notably warm, November especially, up +3°C on the long-term average in Coonawarra. Wattonbully had some isolated frost, but with minimal crop loss. Conditions for flowering were ideal, leading to excellent fruit set and yields. Except for a few wet days in February, the predicted La Niña conditions failed to materialise.

Overall, the summer and autumn conditions were cooler than average, allowing grapes to ripen slowly and evenly. An outstanding vintage for both shiraz and mataro.

### COLOUR

Dense cherry-red

### NOSE

The aromatic spectrum is weighted towards savoury rather than fruity. Nevertheless, raspberry, pomegranate & satsuma plum aromatics announce their presence. Meaty pan scrapings laced with cardamom and baking spices add to the allure. Charcuterie meats and quince paste round out a lovely nose.

### PALATE

Well-integrated shiraz and mataro fruits wash over the palate, brimming with flavours of cured meats. A suggestion of roast game, perhaps venison loin? Duck rillettes on toasted lavosh conjure thoughts of Autumnal picnics. There is the merest suggestion of savoury oak, presented a slight char, akin to seared peppered beef. Soft tannins and fine acidity draw out finish. Very approachable, a wine that promises to work with a wide range of cuisines.

### PEAK DRINKING

Now - 2038

### LAST TASTED

April 2024