

BIN 128

COONAWARRA SHIRAZ 2023



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 red clay over limestone 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. To further enhance the regional qualities of Bin 128, the wine is matured in a mixture of new and seasoned French oak hogsheads, *élevage* – refined during the 1980s when the transition was made from American to French oak.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Coonawarra

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.2 g/L, pH: 3.62

MATURATION

12 months in French oak hogsheads (26% new, 39% 1-y.o.)

VINTAGE CONDITIONS

In Coonawarra, above-average rainfall was recorded for the months of May, June, and August, while July was considered dry, with below-average falls. In September, a La Niña event occurred (the third in a row), bringing an increased likelihood of high rainfall in spring. A cold front passed over Coonawarra in late October with abundant rainfall recorded. November was also significantly wetter than average. October – April rainfall was 50% above average, a welcome outcome for the region's natural underground aquifer but a result that required diligence in the vineyards. Temperatures remained cool through spring with the wet conditions warding off any threat of frost. Some vineyards suffered crop losses due to the wet and windy spring conditions. Flowering began for Shiraz vines in early December. Summer saw a return to normal weather patterns and was generally warm, with 10 days of temperatures exceeding 35°C, including a maximum of 39.6°C. December and January rainfall was below average. February was wetter-than-average, driven by two main events – a cold front in early February and another frontal system that moved into the region at the end of the month. Low intensity heatwave conditions occurred in mid-late February.

COLOUR

Brick red, purple rim.

NOSE

The scent of pink peppercorns and a burst of sharp red cranberry are followed by goji berries and conserved wild strawberries. Next, charcuterie meats, black olives, and salted rosemary bread emerge. Dense dark fruits are complimented by a blend of aromatic high notes. As the wine opens, it reveals savoury notes of rare roast beef and caperberries. An undercurrent of fresh fennel and baking spice is present, while roasted red peppers weave through, adding complexity and warmth to the aromatic profile.

PALATE

Chalky, fine tannins showcase the wine's elegance and restraint. A dusty earthiness is the backbone to the pepper and Mediterranean vegetable flavours. The saline hint of olives and corned beef introduces a savoury counterpoint, balanced by the sweet anise of shaved fennel. Coonawarra's ancient geological origins shine, with *terra rossa* mineral elements grounding the palate, while Italian sausage meat adds complexity. The fruit spectrum ranges from tart cranberry to sour rhubarb, finishing with bright, acidic fresh cherry. Freshly-picked English spinach provides a rich iron undertone. This wine promises to unfurl gracefully over the coming decades.

PEAK DRINKING

Now - 2043

LAST TASTED

March 2025