

BIN 21

GRENACHE 2024



The inaugural 2022 Bin 21 Grenache was sourced from vines in the Barossa Valley, some planted as far back as the 1930s. Grenache has thrived in these ancient soils since the 1840s. The climate of the Barossa Valley is not dissimilar to the warm, dry regions of Europe where the origins of the varietal can be traced. In subsequent releases, we have also sourced Grenache grapes from the storied vineyards of McLaren Vale, a wine region established by European migrants in 1838, just two years after the colony was first established. The region is held in very high regard for this varietal and boasts some of the oldest vines in Australia. Penfolds first Cellar Reserve Grenache was made in 2002 from Barossa Valley old vine grapes, and it is still keenly sought by collectors today. The first release of the Bin Grenache in 2023 marked 21 years since the seminal Cellar Reserve wine was made, thus "21" was the Bin number anointed to this wine.

GRAPE VARIETY

Grenache

VINEYARD REGION

Barossa Valley, McLaren Vale

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 5.8, pH: 3.55

MATURATION

10 months in French oak (17% new, 69% seasoned) and American oak (14% seasoned) hogsheads

VINTAGE CONDITIONS

The 2024 growing season for Grenache in the Barossa Valley contended with challenges stemming from a dry winter and spring, with rainfall 28% below the long-term average. McLaren Vale fared slightly better with winter rainfall around 10% below average. This dry spell heightened frost risks in the Barossa Valley, with several incidents reported in early spring. However, significant rainfall in late November and December brought welcome relief to both regions and positively impacted yields. The season was marked by cooler temperatures due to lower minimums, while maximums aligned with the long-term average. An early hot spell on November 10th pushed the mercury to 41°C in the Barossa Valley, while it nudged 35°C in McLaren Vale. There were reports of some stress on flowering vines. December brought cooler and wetter conditions, with a heavy thunderstorm rolling through in early December. January saw a return to average temperatures and rainfall, with veraison beginning from mid-January. February and March were drier and warmer than average. March was exceptionally warm, setting records for South Australia. This heat was driven by a high-pressure system directing warm inland air over the state, although many were harvested before the most intense heat had set in. The vines remained robust, and the canopies sustained functionality throughout the harvest. Despite some tricky weather, Grenache quality was high, with ripe flavours and good colour. Low yields, coupled with healthy canopies, were instrumental in achieving excellent fruit quality.

COLOUR

Bright crimson red.

NOSE

This wine immediately captivates with a bright and alluring perfume. A gentle swirl unfurls a bouquet of floral notes, where violet melds with rose petals and sweet tapioca pearl tea. The scent of wild strawberries and pomegranate bring red fruit vibrancy, complemented by the sweet and sour notes of dark forest fruits. Cardamom brings an exotic spice element, weaving with the deeper tones of blackberry. The nose is further enriched by layers of sweet custard and cinnamon, reminiscent of *crème brûlée*. Toasty oak nuances linger in the background, subtly influencing the wine's aromatics with a touch of cedar and spice.

PALATE

A distinctive minerality immediately strikes the palate, a signature of the terroirs from which this Grenache hails. The acid is crunchy and invigorating, laying the foundation for a blend of red fruits that dance across the palate. Blueberry tart brings a balance of sweetness and acidity. The texture of the palate is notable, with papery tannins, suggesting an elegant and refined structure. These fine tannins contribute to the wine's mouthfeel, providing a satisfying chewiness without overpowering the delicate fruit profile. This wine is a testament to the varietal's potential for both finesse and power, capturing the essence of its origins, offering a tasting experience that is both refreshing and complex.

PEAK DRINKING

Now - 2035

LAST TASTED

March 2025