

Bin 8 has been crafted in the traditional Penfolds style. Ripe, balanced fruit flavours are supported by softly integrated oak resulting in an impressive, smooth red wine. It was introduced in response to a heightened interest in shiraz and cabernet blends – a classic Australian wine style that caught the attention of the international wine media. Although Bin numbers were originally named after the original Bin location after bottling, Bin 8 was given its number because it uses older oak previously used for Bin 128,

Bin 28 and Bin 389 – with '8' obviously providing the common thread.

GRAPE VARIETY

60% Shiraz, 40% Cabernet Sauvignon

VINEYARD REGION

McLaren Vale, Wrattonbully, Padthaway, Coonawarra, Robe, Barossa Valley and Langhorne Creek.

WINE ANALYSIS

Alc/Vol: I4.5%, Acidity: 6.5 g/L, pH: 3.62.

MATURATION

12 months in seasoned French and American oak hogsheads.

VINTAGE CONDITIONS

Above-average winter and spring rainfall offered the vines across South Australia healthy soil moisture profiles for the growing season. Cool days and cooler nights slowed vine growth in early spring with temperatures warming in October. The late flowering and veraison delayed harvest by a few weeks. Weather conditions during ripening were generally dry with prevailing conditions favouring fully ripened grapes with well-developed colours and flavours.

PEAK DRINKING

Now - 2032

LAST TASTED

November 2019

COLOUR

Dense plum core

NOSE

Gorgeous perfumed aromatics with fresh mulberries and raspberry compote conjuring thoughts of summer berry pudding. A hint of bay leaf adds a savoury note.

Perfumed and lifted.

PALATE

Textured, plush tannins create a neat and tidy framework to house rich blackberry fruit spiced by oak derived vanilla pod. Barrel maturation has added a creamy texture and mouthfeel.

