

BIN 150

MARANANGA SHIRAZ 2020



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 the 'Penfolds way'.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Marananga, Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 7.6 g/L, pH: 3.64

MATURATION

12 months in American (24% new) and French oak (23% new) hogsheads and puncheons

VINTAGE CONDITIONS

Marananga experienced the second consecutive year of winter drought. Soil moisture levels were well below average leading into the growing season. Spring was cool and dry, driven by below average minimum and maximum temperatures. The trend of cool and dry weather continued well into November delaying flowering and fruit-set. The 2019 calendar year was the driest on record for the Nuriootpa weather station. Summer was typically hot, the Barossa Valley recorded 26 days over 35°C. Conditions in January and February provided some relief. Average February maximum temperatures were 3°C below average. This, combined with a welcome downpour of rain on 1 February, allowed the grapes to slowly reach full ripeness. The unique soils and aspect of Marananga, along with managed irrigation, ensured the region was able to meet the climate challenge and produce a small crop of high-quality shiraz.

COLOUR

Dense black core. Deep purple rim

NOSE

Our Marananga vineyards lie in the heart of the Barossa Valley, typifying everything we love about Barossa shiraz. Such complexity! So many layers to unfurl. A distinctive ferric nose denotes the ancient Marananga ironstone, hundreds of millions of years old. Also derived from this geology, dusty graphite powder and whetstone, asphalt/hydrocarbon. A walk-through Chinatown... roast duck with plum sauce, Hoisin BBQ pork ribs. Notes of exotic spice, star anis, cardamom, pimento, acknowledging French puncheon influence.

PALATE

As we have come to anticipate, satsuma plums and boysenberries provide a varietal/regional signature. Grippy, ripe and rich tannins anchor a tightly structured frame. Freshly sawn oak. Rye sourdough crust – still hot out of the oven. Toasted pumpkin seeds on grilled haloumi. Sarsaparilla, black cardamom pods and ethereal nutmeg spice.

PEAK DRINKING

2025 – 2040

LAST TASTED

May 2022