

BIN 23

PINOT NOIR 2022



Bin 23 derives its name from 'Cellar 23' at Magill Estate, where pinot noir barriques are often stored during maturation. It follows in the footsteps of the Penfolds Cellar Reserve Pinot Noir, a wine first made from Adelaide Hills grapes in 1997. Reflecting an evolving style, regional definition and complexities of the many and varied pinot noir clones, Bin 23 Pinot Noir is an elegant, lighter bodied inclusion in the Penfolds Collection. The relationship between Penfolds and cool-climate regions continues to evolve with fruit sourcing shifting to the island of Tasmania, famed for its pristine environment and quality grapes.

GRAPE VARIETY

Pinot Noir

VINEYARD REGION

Tasmania

WINE ANALYSIS

Alc/Vol: 13.5%, Acidity: 6.0 g/L, pH: 3.55

MATURATION

Matured in French oak barriques (35%)

VINTAGE CONDITIONS

Tasmania's winter rainfall was below average, however a wetter than average October resulted in favourable soil moisture profiles leading into budburst. A series of cold fronts brought spring snow to elevated parts of the state, but there were no frost events in the vineyards. Canopy health stayed strong but not overly vigorous. Lower spring temperatures and gusty winds during flowering resulted in lower than anticipated yields. Warmer summer temperatures prevailed throughout the season, however there were no days recorded >35°C. The optimal conditions during veraison ensured there was no disease pressure. Bunch weights were below average; however, quality was exceptional in both company and grower vineyards.

COLOUR

Candy strawberry red

NOSE

Aromatically, this wine is remarkably complex for a lighter bodied style, tantalising.

Dark cherries, strawberry sorbet and barberries provide a delightful aromatic lift. The fruit is ably supported by an enchanting oak-char nuance.

Earthy forest floor, bramble and truffle notes add further complexity.

On the savoury side of the equation are notes of cold lamb, capocollo and pimento stuffed olives in brine.

Wet slate and river pebbles round out a complex aromatic profile.

PALATE

A lovely texture on the palate, with fine, delicate tannins and just ripe phenolics.

Steely acidity drives the length providing succulent minerality. Cherry pips, sour cherry and cranberry are complemented by an Aperol-like bitterness on the finish. Very seductive, the second glass beckons. A versatile wine to pair with food, especially duck and other game dishes.

PEAK DRINKING

Now – 2031

LAST TASTED

April 2023