



PENFOLDS BIN 2
SHIRAZ MOURVÈDRE



“Lots of personality and rustic charm with rich tannins and layers of flavour.” – CH’NG POH TIONG



OVERVIEW: Penfolds Bin 2 was first released in 1960, but was discontinued during the 1970s at the height of the white wine boom. It was reintroduced to the Australian wine market in the early 1980s, but again failed to find favour. The remaining stocks of the 1980 and 1981 vintage were redirected to the United Kingdom market where the wines attracted plenty of media attention and became an immediate commercial success. The original Bin 2 was a traditional ‘Australian Burgundy’ style – typically a soft, medium-bodied wine based on Shiraz. This blend was a precursor to the popular Rhône style wines found in the market today.

Bin 2 is a multi-regional blend drawing fruit from warmer vineyard sites including Barossa Valley, Clare Valley, McLaren Vale and Langhorne Creek. The wine is vinified in stainless steel and aged for a year in five to six-year-old hogsheads and larger vats. This ‘maturation effect’ allows the wine to further evolve and soften in structure.

The Bin 2 blend of Shiraz and Mourvèdre is relatively uncommon in Australian table wines. Also known as Mataro or Monastrell, Mourvèdre was introduced to Australia in the 1830s. Sometimes used in fortified wine production, this grape variety is widely planted in the Barossa Valley. It is greatly valued by winemakers for its blending attributes. It tones down the exuberant qualities of Shiraz, adding overall complexity and palate grip. Says Peter Gago, “Bin 2 is a relatively muscular wine. It embraces the ripe blackberry aromas, fleshiness and fruit sweetness of Shiraz and the lean earthy, savoury, even spicy, qualities of Mourvèdre. The two varieties compliment each other well, making an easy drinking wine which is not overtly concentrated, but has plenty of fruit, texture and flavour length.”

Joseph Ward is ‘pretty impressed’ by the Bin 2 style, liking “the earthy tones, fruit concentration and good grip on the palate”. Ch’ng Poh Tiong says the wines have “Lots of personality and rustic charm with rich tannins and layers of flavour”.

PENFOLDS

BIN 2

SHIRAZ MOURVÈDRE

First Vintage: 1960

Variety: Shiraz and Mourvèdre

Origin: Multi-district blend from South Australia/Victoria, Barossa Valley, Clare Valley, McLaren Vale and Langhorne Creek.

Fermentation: Stainless steel tanks.

Maturation: 12 months’ maturation in five to six-year-old oak hogsheads and larger vats.

Comments: Originally labelled Shiraz Mataro. Reintroduced to the Australian market in 2003.

