

Penfolds

# BIN 28

KALIMNA SHIRAZ 1996

The Kalimna vineyard is one of the finest in Australia and today produces much of the base wine for Grange. Some of the vines here are as old as one hundred years and these low yielding plants produce intensely flavoured fruit that was the inspiration of Bin 28.

Today the Kalimna vineyard continues to play an integral part in Bin 28, although, like most of the Penfolds red wines, this wine is today a multi regional blend. Although oak maturation is an integral part of this wine's character, very little of the oak used is new. The result is a wine rich in varietal character and robust in structure



VINEYARD REGION	Barossa Valley, McLaren Vale, Padthaway
VINTAGE CONDITIONS	1996 was an outstanding year after the drought conditions of 1995. Much needed rains replenished the soils during the winter across most of South Australia. The first half of the growing season was dry and cool, allowing the fruit to set and mature slowly. The last two months of the season warmed to bring in physically mature, ripe complex fruit.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	12 months in new & used American oak.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.80g/L pH: 3.5
LAST TASTED	27-Jul-04
PEAK DRINKING	Now - 2015
FOOD MATCHES	Ideally suited to Beef, Cheese

Winemaker comments by  
John Duval

**COLOUR**

Deep garnet.

**NOSE**

Concentrated and rich earthy bouquet, with ripe plum and blackberry fruit. Notes of vanilla and smoke enhanced by aromas of exotic spices, liquorice, violets and freshly tanned leather.

**PALATE**

An expansive and generous mouthful of rich, sweet, berry and plum flavours. Fruit, spice and subtle vanilla oak characters are well integrated, leading to a velvety finish of integrated tannins.