

Penfolds

BIN 138

GRENACHE SHIRAZ MOURVÈDRE 2002
BAROSSA VALLEY OLD WINE

Elevated to the Bin range with the 1998 vintage, Penfolds Bin 138 showcases the classic Rhone varieties of Shiraz, Grenache and Mourvèdre, with a Barossa Valley flavour.

Launched in 1995 with the 1992 vintage, the wine was developed by Penfolds Chief Winemaker, John Duval, in response to growing interest in the regional varietal spoils of the Barossa Valley.



VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	Regular winter rainfalls ensured ideal soil moisture levels and healthy vine growth. Spring and summer temperatures were amongst the lowest on record, which reduced yield potential, as well as slowing overall crop ripening to a crawl. A warm, dry autumn eventuated, which, combined with careful vineyard management, enabled the grapes to reach ideal ripeness.
GRAPE VARIETY	Grenache, Shiraz (Syrah), Mourvèdre
MATURATION	The wine was aged for 15 months in older American and French oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.30g/L pH: 3.41
LAST TASTED	16-Dec-03
PEAK DRINKING	Now - 2012
FOOD MATCHES	Ideally suited to Duck & Game, Pork, Asian

Winemaker comments by Peter Gago

COLOUR

Deep red with an intense purple core.

NOSE

A classic Grenache-dominated perfume of summer blooms, cherries and warm, ripe raspberries. As the wine sits in the glass, spices, Satsuma plum, liquorice and hints of tar arise. An alluring expression of this blend, with no oak influence apparent.

PALATE

A rich, rounded continuum of ripe berries, whilst floral high notes and softly stated yet firm tannins quietly define the background and structure. The spicy generosity of the Shiraz and muscular structural contribution of the Mourvèdre lead to a long, persistent finish. An excellent expression of Penfolds interpretation of this tri-varietal blend, fully reflective of both region and season.