

Penfolds

BIN 138

GRENACHE SHIRAZ MOURVÈDRE 2003
BAROSSA VALLEY OLD WINE

Elevated to the Bin range with the 1998 vintage, Penfolds Bin 138 showcases the classic Rhone varieties of Grenache, Shiraz 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	The 2003 growing season in southern Australia was generally regarded as warm, starting with a dry winter and a warm, clear spring. This was followed by some episodes of heat through the summer, whilst cooler weather towards the end of the season relieved the vines in the run up to vintage.
GRAPE VARIETY	Grenache, Shiraz (Syrah), Mourvèdre
MATURATION	This wine was matured for 17 months in older French and American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.40g/L pH: 3.61
LAST TASTED	18-Oct-04
PEAK DRINKING	Now - 2012
FOOD MATCHES	Ideally suited to Beef, Lamb, Veal

Winemaker comments by Peter Gago

COLOUR

Vibrant crimson.

NOSE

Perfumed, spicy and plummy Grenache is immediately noticeable leading to aromas of dark chocolate cake and freshly ground cocoa beans. Secondary notes of savoury roasting dish sauces and salts add complexity to a nose unencumbered by any apparent oak.

PALATE

A medium bodied palate with a good weight for a 69% grenache offering. Berried rather than plum fruits show, with some Barossa chocolate and tarriness. The Mourvèdre appears to tighten the palate inducing flavours of freshly picked ginger and spice. Fine grained fruit tannins stretch across a rich, concentrated palate. True to style, this twelfth Old Vines release continues to showcase old vine Barossa red varieties, unaided by new oak or elevated alcohol levels.