

Penfolds

# BIN 2

## SHIRAZ MOURVÈDRE 2003

Penfolds Bin 2, from its first vintage in 1960, was the result of experimental work by Penfolds Winemakers to create a medium-bodied, soft-finishing 'Australian Burgundy' style, based on Shiraz. Mourvèdre grapes were added to soften the Shiraz's intense varietal characters.

Bin 2 reflects Penfolds' multi-region, multi-vineyard blending policy, which enables winemakers to reduce the impact of vintage variation and produce consistent wines every vintage.



VINEYARD REGION	Sourced from a variety of regions in South Eastern Australia with significant portions from Langhorne Creek, McLaren Vale and the 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	Shiraz (Syrah), Mourvèdre
MATURATION	This wine was matured for eight months in a combination of five and six-year-old French and American oak.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: - pH: -
LAST TASTED	18-Aug-04
PEAK DRINKING	Now - 2008
FOOD MATCHES	Ideally suited to Beef, Lamb, Veal

### Winemaker comments by Peter Gago

#### COLOUR

Deep crimson.

#### NOSE

Aromas of satsuma plum and dark cherry are set against a spicy nutmeg and savoury backdrop. Although youthful, the wine already shows the characteristic Bin 2 earthiness.

#### PALATE

A medium bodied wine, with softened, fine tannins courting dark cherry and raspberry fruits, with well integrated oak in the background. Spice flavours, and a hint of liquorice add further complexity. Layered, balanced, and complete, 2003 represents a step up in quality for this marque. This 80% Shiraz, 20% Mourvèdre blend is an ideal accompaniment to food yet, if decanted, can also stand alone.