

*Penfolds*<sup>®</sup>

# BIN 28

KALIMNA(R) SHIRAZ 2004

PENFOLDS Bin 28 is a showcase for warm-climate Australian Shiraz - ripe, robust and generously flavoured. First made in 1962, Bin 28 is named after the famous Barossa Valley Kalimna(R) vineyard purchased by PENFOLDS in 1945 and from which the wine was originally sourced. Today, Bin 28 is a multi-region, multi-vineyard blend, with the Barossa Valley always well represented, providing a substantial proportion of the fruit for this vintage.



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|--------------------|---|
| VINEYARD REGION    | Barossa Valley, McLaren Vale, Langhorne Creek, Padthaway  |
| VINTAGE CONDITIONS | Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. South Australia fared well and produced wines of elegance and intensity. |
| GRAPE VARIETY      | Shiraz  |
| MATURATION         | This wine was matured for 12 months in a combination of one, two year old and older American oak.   |
| WINE ANALYSIS      | Alc/Vol: 14.5%<br>Acidity: 6.5g/L<br>pH: 3.54   |
| LAST TASTED        | 6.11.06   |
| PEAK DRINKING      | Now to 2025   |
| FOOD MATCHES       | Beef, Duck & Game, Lamb   |

## Winemaker comments by Peter Gago

### COLOUR

A deepened crimson with a purple core.

### NOSE

The nose is complex and beguiling, with notes of demi-glace and roasting pan juices, beneath scents of pipe tobacco, vanilla and pencil shavings oak - much more than just a simple varietal offering.

### PALATE

The palate is full-bodied, refined and taut showing dark, black conserve fruit flavours with Satsuma plum notes to the fore. Further liqueur chocolate and spice flavours are impregnated by overt, chewy and ripe tannins. To sum up, the integrated fruit, oak and acid loudly proclaim harmony and balance. The 2004 vintage conditions were first class and rank alongside and recent exemplary vintage. This, the 2004 vintage, is a real Bin 28, showing polish, poise and pedigree. By all means, drink whenever, but please save some for the cellar, and the 2010s!