

2004 PENFOLDS BIN 60A
COONAWARRA CABERNET
SAUVIGNON BAROSSA SHIRAZ

“The pressure’s on...an awakening legend!” – PETER GAGO, PENFOLDS CHIEF WINEMAKER

EXQUISITE PARCELS OF Block 20 Coonawarra cabernet sauvignon, Koonunga Hill and Kalimna Vineyard Barossa shiraz were identified and separately vinified at Magill and Nuriootpa in open and closed headed down fermenters. Towards dryness, the wine was racked into 100% new oak where the wine completed fermentation. After malolactic fermentation individual components were classified and then selected for inclusion into the 2004 Penfolds Bin 60A blend.

Deep in colour, this youthful elemental wine shows a miraculous overlapping of aromas and flavours. The regional characters of both Coonawarra and the Barossa Valley are finely poised. The highly perfumed chamomile/violet/mocha aromas, immense concentration, savoury flavours and classically structured palate are in superb balance. This beautifully defined cross-regional/varietal with its meaty nuances and fine-grained tannins will continue to evolve in the cellar for decades.



Variety 56% cabernet sauvignon
– Block 20, Coonawarra; 44% shiraz – Kalimna Blocks 4 & 14; Koonunga Hill Block 53c.
All hand picked grapes between 13.3 & 13.6 BAume.

Fermentation At Magill, 5 tonne open fermenter with waxed header boards. At Nuriootpa, stainless steel 10 tonne static fermenters with wooden header boards to submerge cap. Daily rack and returns.

Maturation Fermentation completed in medium toast new 300L oak hogsheads. 13 months barrel maturation.

Cellaring Potential 2012 – 2040