



Penfolds[®]

THE PENFOLDS COLLECTION 2020



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The wines of our 2020 Penfolds Collection confidently span the five impressive white and red wine Australian vintages of 2016 to 2020.

Of particular note are the charm and character of the core 2018 Penfolds Bins – as good as any released across the last half-century.

Not playing to flagship favourites, but the 2016 Grange may politely nudge the classic 2010 and 2004. It would be brazen to rank any further back into the last millennium...

Ditto, the 2018 Yattarna. Its evolving refinement is razor focussed and undeniably compelling.

Enjoy.

PETER GAGO
Penfolds Chief Winemaker

Sophisticated and sculptured – a dynamic oscillation between muscularity/solidity and polish/sleekness. Grange.

Two and three decades respectively later, and whilst of a different disposition to classic 1986 and 1996 Granges, the 2016 vintage will certainly hold its own in such company.

Justifiably, this most recently released 2016 Grange vintage was a crowd favourite during recent Rewards of Patience (Ed VIII) tastings/assessments.

PETER GAGO
Penfolds Chief Winemaker



GRANGE

2016

The most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, Grange is arguably Australia's most celebrated wine and is officially listed as a Heritage Icon of South Australia. Crafted utilising fully-ripe, intensely-flavoured and structured shiraz grapes, the result is a unique Australian style that is now recognised as one of the most consistent of the world's great wines. With an unbroken line of vintages from the experimental 1951, Grange clearly demonstrates the synergy between shiraz and the soils and climates of South Australia.

GRAPE VARIETY

97% Shiraz, 3% Cabernet Sauvignon

VINEYARD REGION

Barossa Valley, McLaren Vale, Clare Valley, Magill Estate

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 7.3 g/L, pH: 3.63

MATURATION

18 months in American oak hogsheads (100% new)

VINTAGE CONDITIONS

Autumn and winter were dry and cool across South Australia. Below long-term average rainfall continued throughout spring and summer, resulting in a slightly delayed start to the growing season across the warmer districts. The early part of summer was warm, with plenty of sunshine, allowing shiraz vines to develop healthy canopies and good bunch set. Rainfall in late January and early February was a welcome relief across the state and greatly improved yield forecasts. Optimal conditions in late summer and early autumn ensured the grapes were able to ripen evenly, develop desirable flavours and firm tannins. The Barossa Valley and Clare Valley harvest was outstanding, for both yield and quality. McLaren Vale recorded only a handful of days above 40°C in December, with no heatwaves from veraison to harvest. Mild conditions were also welcomed at Magill Estate vineyard, where shiraz was able to ripen evenly across all three blocks. Grapes from the Magill Estate harvest were handpicked on the 11th and 12th of February.

COLOUR

Bright deepened red, iris-purple on rim

NOSE

A fusion of preserved figs, black plum, blackberry and black liquorice flirts with an aromatic elution of fish oil, anchovy, soy and sesame/nori.

Nascent scents of toasted charred meats (roisserie rib of beef?), rendered fat/marrow ...

An uplifting freshness and higher notes are liberated with air – awakened scents akin to cola, Chinotto, aniseed, root beer.

Camouflaged (new!) oak has to be proactively sought out, verified.

Strikes a Grange stylistic bullseye, all boxes ticked.

PALATE

A retronasal transfer of the aromatics listed above converge to similarly adorn the palate.

Full-bodied – turbo-propelled by a V.A./formic mix, affording attaque and grip, yet respectful of balance and style.

Custom-fitted with impressive density and length – all dark and black, harmonious.

Oak conceded – absorbed, compliant – effortlessly merging with blue and black fruits and dark chocolate/mocha notes.

Solid, malleable tannins, with an exacting acid coupling, serve to polish and elevate; no doubt soon to preserve.

Energetic, focussed. Much still to reveal ...

PEAK DRINKING

2022 - 2065

LAST TASTED

February 2020

Arguably ... on par with the exceptional 2012 and 2017 vintages of Yattarna – this release certainly has the potential to befit a classic designation!

Certainly ... a long way distant from the inaugural mid-nineties Yattarna vintages – sourcing, structure and stature, longevity potential, confidence.

Undeniably ... pure and deceptively uncomplicated.

PETER GAGO
Penfolds Chief Winemaker



YATTARNA

Chardonnay 2018

Launched in 1998 with the 1995 vintage, Yattarna is the result of one of the most comprehensive, focused and highly publicised wine development projects ever conducted in Australia. The aspiration and independence of mind across generations of Penfolds winemakers inspired the ambition to create a white wine that would set the standard for ultra-fine Australian chardonnay. Selectively sourcing only the very best chardonnay fruit from cool-climate regions, coupled with clever winemaking, the style continues to evolve. Yattarna reflects Penfolds patience and continued commitment to its original goal, its very name being drawn from local indigenous language, meaning 'little by little, gradually'. Each vintage provides the opportunity to further raise the quality bar.

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Tasmania, Tumbarumba, Adelaide Hills

WINE ANALYSIS

Alc/Vol: 13%, Acidity: 7.3 g/L, pH: 3.12

MATURATION

Eight months in French oak barriques (60% new)

VINTAGE CONDITIONS

All three regions enjoyed a relatively wet winter and spring, setting the vines up with healthy soil moisture profiles for the ensuing growing season. Tasmania experienced clear and generally warm conditions from January onwards, with no extreme heat spells leading into harvest. The temperature only breached 35°C once in January, resulting in optimal conditions for ripening. Tumbarumba had plentiful rainfall right up to December, when a dry spell set in. In February, temperatures were generally cool allowing for slow, consistent ripening. The Adelaide Hills fruit-set was slightly above average. The region experienced a warm finish to the growing season, however well-developed canopies shielded the fruit from adversity and ensured the berries ripened evenly. Harvest was an orderly affair across the three regions, with chardonnay exhibiting outstanding varietal characteristics with bracing natural acidity.

COLOUR

Very pale straw with lime green hues

NOSE

A pedigreed stylistic first alert – subtle flint, more rock-flint than struck-match.

A mist of limey citrus, curry leaf and hints of white peach. Quite an exotic ascent... no need to coax from glass via a vigorous swirl.

Understated spoils of cool-climate, barrel-fermented chardonnay – a lovely waxiness, whiff of cashew, and subtle creaminess. A Southern-Hemisphere reflection extolling Burgundian restraint, temperament.

PALATE

At once, substantial flavour coupled with a textural dynamic; mouth-filling, engulfing – opens up aka mid-symphony, no instrument idle.

White stone fruits – just ripe nectarine and freshly-sliced peach, and the most subtle adornment of oak and zesty acidity.

A wonderful line struts across the mid-palate, not brazenly, yet with real purpose/destination and persistence.

Amplified innate potential; beautifully poised and defined.

More? Enough will not be enough.

PEAK DRINKING

Now - 2033

LAST TASTED

March 2020

2018 afforded an opportunity to proactively assemble a Bin 707 blend that was more about refinement/balance than brute power/concentration.

Cabernet sauvignon sourced from small parcels right across South Australia with a sole ambition – to make it into this flagship Bin 707 blend in 2018.

A number of premium South Australian regions share an undeniable classic 'Coonawarra line' running through the core of the palate of this cabernet sauvignon.

PETER GAGO
Penfolds Chief Winemaker



BIN 707

Cabernet Sauvignon 2018

Bin 707 is a perfect cabernet sauvignon representation of Penfolds 'House Style': intensely-flavoured fruit; completion of fermentation and maturation in new oak; expressing a Penfolds understanding of multi-vineyard, multi-region fruit sourcing. Bin 707 was first vintage in 1964. The wine was not made from 1970 to 1975 (when fruit was directed to other wines) nor in 1981, 1995, 2000, 2003, 2011 or 2017 (when fruit of the required style and quality was not available). Full-bodied and with proven cellaring potential, Bin 707 retains a secure place among the ranks of Australia's finest cabernets.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

McLaren Vale, Coonawarra, Barossa Valley, Wrattenbully, Robe, Adelaide Hills

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 7.0 g/L, pH: 3.57

MATURATION

18 months in American oak hogsheads (100% new)

VINTAGE CONDITIONS

A relatively dry winter and spring, coupled with slightly above average temperatures, indicated an early start to the growing season. A spell of cold weather during budburst slowed vine phenology by approximately 10-14 days but climatic conditions for flowering and fruit-set were optimal in all regions. Summer was warm, with the Barossa Valley, McLaren Vale and Coonawarra all experiencing heat spells greater than 35°C in January with below average rainfall. Late flowering and onset of veraison delayed harvest by a few weeks, a pattern also reflected in Wrattenbully and Robe. The Adelaide Hills had a very dry finish to summer and an unseasonably warm autumn, ensuring cabernet sauvignon achieved ample ripeness with good levels of flavour and intensity. Overall, an exceptional vintage for cabernet sauvignon with strong varietal expression across each sourcing region.

COLOUR

Deep mulberry red

NOSE

First impression: An automatic ascent of cabernet sauvignon varietal fruits laced with classic Bin 707 barrel-ferment and formic markers.

Fruit and derivatives: Scents of boysenberry ice-cream, black forest cake, dark black cherry/kirsch... and zabaglione, pana cotta notes hovering above.

Oak: Contribution noted via the release of sandalwood, frankincense and whetstone sharpening block graphite aromatics.

Lasting impression: Vivid. Elemental. Beckoning.

PALATE

A solid cabernet core immediately apparent, with fruits to the fore (juicy blackcurrant) and a wrinkled, black olive concentration. Texturally, the fine weave of a tapestry – a thread of rhubarb/cranberry natural acidity, wrapped around a mesh of slinky tannins. (A perception of skin and seed tannins only, despite 100% new oak. No doubt the wine's gloss and sleekness render this misconception). Complexingly, a dark chocolate graininess, cedar and a savoury disposition contribute to the layering, length and longevity potential of this wine. Complete.

PEAK DRINKING

Now - 2050

LAST TASTED

February 2020

Everything it should be...
and a little bit more!
Reminiscent of the alluring
2002 RWT at release.

Plush and glossy – all class and
charm. 2018 ripening and vintage
conditions ideally suited the
RWT style of Barossa shiraz.
Convincingly.

PETER GAGO
Penfolds Chief Winemaker



RWT BIN 798

Barossa Valley Shiraz 2018

The initials RWT stand for 'Red Winemaking Trial', the name given to the project internally when developmental work began in 1995. Naturally, now no longer a 'trial', RWT Shiraz was launched in May 2000 with the 1997 vintage. The alphanumeric Bin designation 798 was bestowed upon the wine from the 2016 vintage. Its style is opulent and fleshy, contrasting with Grange, which is more muscular and assertive. RWT is made from fruit primarily selected for its aromatic qualities and plush texture. The result is a wine that helps to redefine Barossa shiraz at the highest quality level. RWT wines area built for the long haul, with the precision, concentration and balance to age for many years.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5% Acidity: 6.7 g/L, pH: 3.59

MATURATION

16 months in French oak hogsheads (64% new and 36% 1-y.o.)

VINTAGE CONDITIONS

Rainfall in autumn was below average, a trend that continued into the early weeks of winter with only 25% of the long-term average achieved in June. Increased rainfall occurred in the second half of winter, with vines entering the growing season with moisture profiles well into the root zone, down to one metre. Conditions favoured canopy development in spring, initially dry before plentiful rainfall in November. Temperatures warmed substantially through spring boosting vine growth and rushing the vines through flowering. Summer was dry, with no recorded major rain events. This carried into January with a heat spike around veraison causing vines to stall, pushing the start of vintage out by a week or so. The warm, dry weather carried into autumn, setting up an Indian summer with favourable conditions for ripening grapes. A very strong vintage for Barossa Valley shiraz.

COLOUR

Great depth of crimson. Lustre, brilliance

NOSE

Blueberry RWT markers thrust ahead of goji berry and loganberry fruits. An aromatic swirl of choc/hazelnut/liquorice propels all that is RWT style and class. Thereon, lifted scents of just glazed crème brûlée and wafts of icing sugar. Barrel-ferment and ferric overtones gently bring all back down to ground level – Barossa iron/earths no less.

PALATE

Viscous and lush. An immediate supple fleshiness, liveliness. At release, during this primary fruit stage – berried ice-cream and black forest cake fruits unfold – redcurrant and blackberry. Powdery tannins – silky and glossy – offer textbook velvet/cashmere texture. So smooth! Dense, verging on unctuous, without any reliance or concession to alcohol or oak. Wonderful length, depth, balance.

PEAK DRINKING

2022 - 2050

LAST TASTED

March 2020

An expected long life ahead
for this 2018 vintage Bin 169 –
Coonawarra cabernet sauvignon
certainly has the track record.
Ditto Penfolds.

This great example dutifully
puts its hand up to help
champion the region.
Altogether separate to the
Bin 707 Cabernet style.
Built differently, dressed differently.

PETER GAGO
Penfolds Chief Winemaker



BIN 169

Coonawarra Cabernet Sauvignon 2018

Created to reflect a contemporary winemaking approach, emphasising both regionality and maturation of cabernet sauvignon in fine grained French oak. A style that is immediately Penfolds, whilst simultaneously illustrative of its ongoing search for diversity and style separation. A classic reflection of the region and a testament of Penfolds longstanding commitment to the vineyards of Coonawarra.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Coonawarra

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 7.1 g/L, pH: 3.56

MATURATION

18 months in French oak hogsheads (50% new)

VINTAGE CONDITIONS

Coonawarra enjoyed near long-term average winter rainfall, and slightly below average spring rainfall. Following a frost event on November 4th temperatures were generally warmer, +3.6°C above average thanks to a combination of high minimum and maximum temperatures. Coonawarra experienced 13 days greater than 35°C during the months of January, February and March, with the longest spell spanning 3 days (17th – 19th January). The hottest day recorded was 42°C on January 19th. From December to mid-April conditions were very dry, delivering only 50mm, which is half the normal rainfall. Subsequently, there was no disease pressure. Mild conditions prevailed over the harvest, allowing grapes to ripen with optimal flavour and fine tannins. An excellent vintage for Coonawarra cabernet sauvignon.

COLOUR

Bright plum red

NOSE

Fragrant, lively. Soars!

Alluring – an innocent sniff certainly draws you immediately back to the glass, soon to tempt that hurried first ingestion.

An array of glacéed fruits – red-infused jube and pastille notes.

Aromas remind of flambé crêpe suzette with the faintest hint of (Grand Marnier) orange.

A suggestion of oak – linked to scents of dry tea leaf (Earl Grey)?

But an infant!

PALATE

Shouts Coonawarra! An immediate proclamation at first sip.

Red fruits swamp the palate – raspberry, cranberry, redcurrant, rhubarb ... and a little cassis.

No mid-palate deficit – this cabernet's mouth-watering acidity and succulence fill all gaps.

Grainy, highly defined / high-resolution tannins – right across the palate, in tandem with supportive oak.

A balanced density and volume. Expansive.

PEAK DRINKING

2023 – 2040

LAST TASTED

March 2020

"This year – different vintage, different descriptors, different disposition. Same vineyard!"

"What did we say a decade or so back – no two modern day vintages are the same anymore.

No 'normal'. The 5.2ha Magill Estate vineyard's annual monopole shiraz release is our barometer of seasonal change... assisted by 176 years of vineyard records!

The constants – open fermenters, basket-press, rack and returns, barrel-fermentation → a reaffirmation of the Magill Estate shiraz House Style template."

PETER GAGO

Penfolds Chief Winemaker



MAGILL ESTATE

Shiraz 2018

The single-vineyard Magill Estate Shiraz is intrinsically linked to Penfolds beginnings. Sourced from the Magill vineyard on the edge of Adelaide's eastern suburbs (just eight kilometres from the city's CBD), fruit is crushed, fermented and matured on-site at the original winery, established in 1844. Magill Estate Shiraz, first produced in 1983, is an elegant, medium-weight style with velvety texture and fine tannins, matured in both French and American oak. It is a sleek, contemporary wine, yet crafted the original way: hand-picked, vinified in open fermenters and then basket pressed to complete fermentation in barrel.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Magill Estate

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.9 g/L, pH: 3.61

MATURATION

17 months in French (24% new) and American (18% new) oak hogsheads

VINTAGE CONDITIONS

Winter and spring rainfall was well below the long-term average and temperatures slightly above average. The warm and dry spring conditions were optimal for flowering and fruit-set, with vines developing good protective canopies. Weather conditions remained warm throughout the growing season leading to veraison in January. There were intermittent heat spikes, with summer temperatures pushing into the mid-40's on several occasions. A peak of 43.7°C was achieved on January 19th. The vineyard was hand-picked on the 13th and 16th of February, with grapes displaying excellent varietal characteristics.

COLOUR

Bright crimson red

NOSE

An aromatic oscillation centred between the garden and the stove:

- Savoury wafers – rosemary, oregano ... dried herb, bay leaf.
- A minestrone soup mix – primarily celery, tomato and capers, tabasco.
- Roasted meats – seared/raw and trademark pan-scrappings.
- Perhaps less tell-tale lavender (and violet) florals at this stage than usual?
- Wafts of spice ... fruit and clove-y French oak-derived?

PALATE

Medium-bodied, non-affronting.

Magill shiraz fruits mirrored by fig, juniper and pink peppercorn. And, dried herb, malt.

A captivating flavour-pool of very dark/black cherry, powdered dark chocolate and almond croissant/frangipane.

A plush tannin continuum concordant to Magill winemaking practice, as is its barrel-ferment imprint.

Mandates air.

Shiraz attired differently; Magill genes omnipresent. The 2018 Magill Estate Shiraz awaits your engagement!

PEAK DRINKING

2022 – 2040

LAST TASTED

March 2020

Altogether different to so many other Australian Shiraz offerings, as it always has been across 1.3 centuries (1890's → 2020's)!

Ever so stylish, proportioned. In marked contrast to last year's impressive 2016 release ... quite possibly this 2017 bottling is more 'St Henri'?!

PETER GAGO
Penfolds Chief Winemaker



ST HENRI

Shiraz 2017

St Henri is a time-honoured and alternative expression of shiraz, and an intriguing counterpoint to Grange. It is unusual amongst high quality Australian red wines as it does not rely on any new oak. Released for the first time by Penfolds in the early 1950s (first commercial vintage 1957), it gained a new lease of life in the 1990s as its quality and distinctive style became better understood. Proudly, a wine style that hasn't succumbed to the dictates of fashion or commerce. St Henri is rich and plush when young, gaining soft, earthy, mocha-like characters with age. It is matured in an assortment of old large vats that allow the wine to develop, imparting minimal, if any oak character. Although a small proportion of cabernet may sneak into the blend, the focal point for St Henri remains shiraz.

GRAPE VARIETY

97% Shiraz, 3% Cabernet Sauvignon

VINEYARD REGION

Barossa Valley, McLaren Vale, Eden Valley, Port Lincoln

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.63

MATURATION

12 months in 50+ y.o. vats

VINTAGE CONDITIONS

South Australia's wine regions experienced a cool and mostly wet winter and spring, which provided the vines with plentiful soil moisture profiles. Longstanding rainfall records were broken across South Australia, with some regions experiencing minor flooding. The dams in Eden Valley were full by the end of winter. October was windy, which challenged fruit-set, however winds warded off any potential frost events in the Barossa Valley vineyards. Cool conditions extended the growing season, with flowering and veraison both later than expected. No heatwaves were recorded during summer and only a handful of days surpassed 40°C. Warmer weather in March was welcomed, allowing grapes to finish ripening, develop deep colour and varietal character. Harvest for shiraz grapes commence mid-March, a month later than the previous year.

COLOUR

Deep plum red

NOSE

Savoury notes first detected, yet quickly courted by generous cherry liqueur/chocolate aromas. Scents of dried beef sit alongside a textbook garrigue deconstruction – dried herb/oregano/thyme/lavender. Perplexingly, an exotic emission continues – best guess – cophia, cranberry and activated walnut! Shiraz unplugged... oak or artefact not part of this wine's demeanour. Smells like? St Henri.

PALATE

A masterclass of texture: plush, glossy, seamless – abetted by silky, polished tannins. One taster quipped: "millennial tannins"! Black olive; coffee and mocha flavours abound, as do the generous shiraz fruits sourced from the northern viticultural reaches of South Australia. Medium-bodied, with a great core and lovely framework – yet what is sipped fills the mouth so effortlessly. A succulence is immediately noted – a fruited pomegranate/cranberry/quince paste-induced acidity, balanced with fruit sweetness. Not trying too hard. St Henri rarely does.

PEAK DRINKING

2022 – 2052

LAST TASTED

March 2020

The complete Adelaide Hills package!

Akin to the highly rated 2017. As good as the 2009.....mmm, just maybe. Patience required.

Mandates decanting. Air is essential to heighten the experience and tempt all senses.

Texture is mentioned more than once in the attached notes.

PETER GAGO
Penfolds Chief Winemaker



RESERVE BIN A

Adelaide Hills Chardonnay 2019

Reserve Bin A Chardonnay has evolved into a wine that is now a distinctive, single-region style in its own right, with a contemporary and expressive Adelaide Hills chardonnay persona. Fruit is hand-picked into small bins and then whole-bunch pressed. A portion of the juice is incrementally filled to barrel directly from the press and allowed to undergo a natural fermentation, sans inoculation. Every new and seasoned French oak barrique is its own unique 225-litre ferment. Enhanced mouthfeel and complexity is achieved by fermenting and maturing on solids with regular yeast lees stirring. 100% malolactic fermentation (all natural).

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Adelaide Hills

WINE ANALYSIS

Alc/Vol: 13%, Acidity: 7.0 g/L, pH: 3.18

MATURATION

Eight months in French oak barriques (80% new)

VINTAGE CONDITIONS

Rainfall was well below average during the growing season, however good falls in June and August ensured optimal soil moisture levels for budburst. Cold, wet and windy weather prevailed during flowering, which caused poor fruit-set and a significant reduction in the anticipated crop size. Summer was generally hot, with two heatwaves in January mitigated by cooler spells in-between. In contrast to some warmer regions, Adelaide Hills vines were well placed to see off the summer heat spikes with few issues. The growing season finished well, with mild conditions leading into vintage. Chardonnay grapes displayed strong varietal character and retained good natural acidity.

COLOUR

Very pale gold with lime green hues

NOSE

Restrained upon first pour. Induce awakening via a sprightly decant, or vigorous swirl. Primary white peach and assorted stone fruits give way to tempting scents of fresh crème anglaise/pana cotta. Oak (just) evident, yet impressively integrated (80% new?!). Wafts of struck-match prancing above; intense, smoky barrel-ferment notes lurking below. Complexingly challenging – an abundance of character, yet not saturated; aromatically bedazzling, yet not an assault.

PALATE

Adelaide Hills fruit → soaring and intense white peach fruits and defined natural acidity.
Barrel-ferment → an interwoven nuttiness (roasted cashew) and pliant tension.
Lees contact → crème brûlée notes, volume and a heightened leesy texture.
The acidity noted above is not a defining feature – more of a softer/gentler acidity playing a supporting role – complimentary to texture.
An expansive palate that grows – propelled by persistent flavours and textural integrity.

PEAK DRINKING

Now - 2030

LAST TASTED

March 2020

Perfect marriage of the two varieties, cabernet and shiraz. Sixty years of practice!

Harmonious. Not disparate ... varietally balanced and focussed.

A non-compliant nose offers little varietal ID prescription. Keep them guessing!

PETER GAGO
Penfolds Chief Winemaker



BIN 389

Cabernet Shiraz 2018

Bin 389 was often referred to as 'Baby Grange', in part because components of the wine are matured in the same barrels that held the previous vintage of Grange. First made in 1960 by the legendary Max Schubert, this was the wine that helped forge Penfolds reputation with red wine drinkers by combining the structure of cabernet sauvignon with the richness of shiraz. Exemplifying the judicious balance of fruit and oak, Bin 389 highlights the generous mid-palate Penfolds is known for. This release in 2020 commemorates the 60th anniversary since Bin 389 was first made.

GRAPE VARIETY

57% Cabernet Sauvignon, 43% Shiraz

VINEYARD REGION

McLaren Vale, Barossa Valley, Padthaway, Coonawarra, Robe, Wrattenbully

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 7.1 g/L, pH: 3.59

MATURATION

American oak hogsheads (38% new)

VINTAGE CONDITIONS

Relatively dry conditions coupled with near long-term winter/spring temperatures indicated an early start to the growing season. However, a spell of cold weather in November slowed grapevine development. Warm and sunny weather prevailed throughout spring providing optimal conditions for flowering and fruit-set. Barossa Valley experienced 22 days of temperature greater than 35°C in summer, while McLaren Vale experienced 17 days greater than 35°C. Coonawarra, Robe and Wrattenbully also had a warm, dry growing season by regional standards. Late flowering and the delayed onset of veraison throughout the south-east slowed harvest by a few weeks. The warm, dry weather carried into autumn, setting up an Indian summer with favourable conditions for ripening grapes. A fine vintage for all Penfolds South Australian growing regions.

COLOUR

Bright, crimson red

NOSE

Lifted, fragrant. Immediately Penfolds. Aficionados may quickly identify and proclaim 389.

Opulently: **Trifle:** layers of custard and port-wine dark jelly with flaked coconut and juniper/cassis.

Cake: old-fashioned hummingbird cake, with coconut flakes and nutty flavours.

Overheard: "Petrichor aromas gradating to silkworm-eaten mulberry leaf". Honestly?!?

Familial youthful Bin 389 oak – subtle matchstick and a hint of vanilla powder.

As they say – *what is there not to like?!*

PALATE

Balance of the sweet (cabernet) and the savoury (shiraz).

Possesses what has now often been referred to as a black forest cake 2018 vintage flavour profile.

Darker fruits – closer to that of a black cherry liqueur than a crème de cassis component of Kir.

Flavours of roasted beetroot – a venison sauce beetroot reduction ... similar texturally to a congealed sweet fat (a custardy emulsion/film – not a grainy paste).

Oak and tannins absorbed. Both are certainly present, yet not at all demanding their own space on this Bin 389 stage.

Substantial, intense.

PEAK DRINKING

2023 – 2050

LAST TASTED

March 2020

Cabernet interpreted (and imbibed!) via a Penfolds lens (and glass).

Upon reflection, and respectfully – not unlike a youthful and sprightly Bordeaux Right-Bank Merlot sourced off clay – all red fruits, cranberry.

PETER GAGO
Penfolds Chief Winemaker



BIN 407

Cabernet Sauvignon 2018

Launched with the 1990 vintage in 1993, Bin 407 was developed in response to the increasing availability of high quality cabernet sauvignon fruit. Inspired by Bin 707, Bin 407 offers varietal definition and approachability, yet still with structure and depth of flavour. Textbook cabernet sauvignon, the varietally expressive Bin 407 highlights the rewards of Penfolds multi-region, multi-vineyard blending, with a core of ripe fruit supported by sensitive use of French and American oak.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Coonawarra, Padthaway, Wrattenbully, McLaren Vale, Barossa Valley, Robe

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.9 g/L, pH: 3.58

MATURATION

12 months in French oak (21% new) and American oak (9% new) hogsheads

VINTAGE CONDITIONS

A relatively dry winter and spring, coupled with slightly above average temperatures, indicated an early start to the growing season. Overall warm conditions prevailed with optimal conditions for flowering and fruit-set. Barossa Valley experienced 22 days of temperature greater than 35°C, while McLaren Vale experienced 17 days of temperature greater than 35°C, with a maximum of 42.1°C on January 18th. Coonawarra experienced 13 days over 35°C coupled with below average rainfall. Late flowering and the onset of veraison delayed harvest by a few weeks, a pattern that also played out in Wrattenbully, Padthaway and Robe. The warm autumn conditions leading into harvest ensured cabernet sauvignon achieved ample ripeness with well-rounded tannins and tremendous varietal flavour. All up, an exceptional vintage for cabernet sauvignon.

COLOUR

Vibrant crimson red

NOSE

Soars brazenly, immediately cabernet – tomato relish/chutney, cassis.

Other fruits edge forward for shelf-space – yellow fleshed plum (*El Dorado?*) and ripe persimmon.

Intriguingly, other less assertive aromatics offer more complexity: sage soaked in butter/oil (pre-saltimbocca preparation); olive leaf/turmeric spices, caper brine.

Retinent oak (cedar) noted – manifested as a seasoned/maturation character.

PALATE

Medium-bodied; elegantly framed. No mid-palate deficiencies!

Blackcurrant and plum fruits sit alongside mocha/chocolate/walnut flavours.

Oak? A genteel (washed, older oak) character – affording a maturation, not a flavour imprint.

Mouth-watering with fine, rounded/polished tannins.

In sharp palate contrast – a finessed, varietally-driven alternative to the muscular and Grange-like Bin 707 Cabernet.

PEAK DRINKING

Now – 2038

LAST TASTED

March 2020

Bin 150 always acts as a Marananga anchor and vintage barometer – an honest and transparent arbiter of Barossa shiraz quality and style.

This year's Penfolds Collection offers its annual array of shiraz styles. A decade after its first vintage, the Marananga Bin 150 following (now loyalists) continues to grow.

PETER GAGO
Penfolds Chief Winemaker



BIN 150

Marananga Shiraz 2018

Bin 150 Marananga Shiraz is a sub-regional expression that is unmistakably Penfolds in character. Conceived from the ancient soils of Marananga, which lie very close to the centre of the Barossa Valley floor – slightly to the North West, where warm dry conditions and rich red soil provide the backbone to some of the region's best-known wines. Each release delivers a contemporary shiraz alternative, framed by a mix of oaks; French and American, old and new – crafted in the 'Penfolds way'.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Marananga, Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.69

MATURATION

12 months in American oak (25% new, 25% 1-y.o.) and French oak (25% new, 25% 1-y.o.) hogsheads and puncheons

VINTAGE CONDITIONS

Dry conditions prevailed during vine dormancy and the start of the growing season, with Marananga experiencing autumn rainfall well below average, a trend that continued into the early part of winter. A quarter of the long-term average rainfall was achieved in June. The second half of winter was wetter, with vines entering the growing season with good soil moisture profiles. Temperatures were below average during winter, however it warmed substantially through spring boosting vine growth and rushing the vines through flowering. Summer was dry, with no recorded major rain events. This carried into January with a heat spike around veraison causing vines to stall, pushing the start of harvest out by a week or so. The warm weather carried into autumn, setting up an Indian summer with favourable conditions for ripening grapes, and this coupled with dry conditions set up a high-quality vintage.

COLOUR

Deep, dark red

NOSE

An instant formic lift, elevating a mix of African/Middle Eastern spices – cumin and dried fennel flirting with aromas akin to soaked dill-pickle juice.

Less Marananga blueberry and juniper notes detected than normal, yet so many other shiraz variants leap forward to entice ... Intermittent wafts of just-cooked pound cake and a cumquat/apricot-preserve strudel – i.e. innocent fruits in tandem with other 'niceties'!

Oak? A forensic audit may uncover some carefully hidden nutty and ginger notes derived from this source.

PALATE

A boysenberry/mulberry slurry, almost a coulis, with a smidgeon of cola/creamy soda flavours.

Prominent tannins augment and propel an impression of a svelte film of raspberry seeds/pips, to heighten textural appeal. Supportive oak adds weight – contributing structurally yet hesitating to add to the flavour-pool.

An ironstone/ferrous (haemoglobin) impression noted on back-palate.

PEAK DRINKING

2023 – 2035

LAST TASTED

March 2020

True to form. And what form!
This style of shiraz, aka Bin 28,
has gobbled up all that a terrific
harvest like 2018 has generously
thrown its way!

Encompasses all of
South Australia's premium
viticulural areas to ply its wares
and confirm its style.

Balance and complexity.
Not too much of anything,
nor too little of what really matters.

PETER GAGO
Penfolds Chief Winemaker



KALIMNA® BIN 28

Shiraz 2018

Kalimna® Bin 28 offers a showcase of warm climate Australian shiraz – ripe, robust and generously flavoured. First made in 1959, Bin 28 is named after the famous Barossa Valley Kalimna vineyard purchased by Penfolds in 1945 and from which the wine was originally sourced. Today, Kalimna® Bin 28 is a multi-region, multi-vineyard blend, with the Barossa Valley always well represented.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Barossa Valley, McLaren Vale, Padthaway, Wrattenbully, Fleurieu, Robe, Mt Lofty Ranges, Adelaide Hills, Langhorne Creek

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.62

MATURATION

12 months in seasoned American oak hogsheads

VINTAGE CONDITIONS

South Australia's viticultural regions experienced relatively dry conditions, and near long-term winter/spring temperatures during vine dormancy and at the beginning of the growing season. After a racing start, a short spell of cooler weather in early November slowed down grapevine development. Warm and sunny weather prevailed throughout most of spring, providing optimal conditions for flowering and fruit-set. Summer was warm, Barossa Valley experienced 22 days of temperature greater than 35°C while McLaren Vale experienced 17 days of temperature greater than 35°C – with a maximum of 42.1°C on January 18th. Padthaway, Robe and Wrattenbully also had a warm, dry growing season by regional standards. Late flowering and the delayed onset of veraison throughout the south-east slowed harvest by a few weeks. The warm and dry weather carried into autumn, setting up an Indian summer with favourable conditions for ripening grapes.

COLOUR

Deep dark cherry-red

NOSE

Initially, plummy fruits meshed with sweet spices (predominantly cinnamon), almond.

And then a pause to imbibe the aromatic atmospherics of a patisserie:

Crème anglaise, cannoli with vanilla custard ... and classic bourbon vanilla at that!

A croquembouche's (profiterole) hazelnut brittle.

Grated chocolate – both white and dark.

Fresh, awakening.

PALATE

Medium-bodied.

Raspberry/chocolate flavours with a sprinkling of spice and cola.

Symptoms: Fleshy, and an almost glycerolic texture; bulbous/expansive palate profile.

Diagnosis: Tannins – integrated/embedded – supportive, not standing apart.

Oak – no obtrusive flavours to speak of ... yet all the benefits of a calm maturation is seasoned hogsheads.

Acidity – in tune with the wine's weight and structure.

Cure: Rest in bottle for a year or two. Needs time.

PEAK DRINKING

2022 – 2038

LAST TASTED

March 2020

In three words or less:
Balanced. Poised. Proportioned.

Essence of Coonawarra shiraz
framed in French oak, replete with
what can only be described as
Coonawarra regional
'red dirt' and tannins.

PETER GAGO
Penfolds Chief Winemaker



BIN 128

Coonawarra Shiraz 2018

With each vintage release the cool-climate Bin 128 Coonawarra Shiraz provides an interesting counterpoint to the more opulent and richly concentrated warm climate Kalimna® Bin 28 Shiraz. Bin 128 comprises fruit sourced from the unique terra rossa soils of Coonawarra, a region that exemplifies the perfume, transparency and seductive nature of cool-climate red table wines. Coonawarra has remained the source of shiraz fruit for Bin 128 since the inaugural release of the 1962 vintage. In order to further enhance the regional qualities of Bin 128, the wine is matured in a mixture of new and seasoned French oak hogsheads, élevage that was refined during the 1980's when the transition was made from American to French oak.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Coonawarra

WINE ANALYSIS

Alc/Vol: 14.5 %, Acidity: 6.8 g/L, pH: 3.59

MATURATION

12 months in French oak hogsheads (26% new)

VINTAGE CONDITIONS

Coonawarra enjoyed near long-term average winter rainfall, and slightly below average spring rainfall. Following a frost event on November 4th, the region welcomed warmer temperatures across the remainder of the month, +3.6°C above the long-term average thanks to a combination of high minimum and maximum temperatures. Coonawarra experienced 13 days of temperature greater than 35°C during the months of January, February and March, with the longest spell spanning 3 days (17th – 19th January). The hottest day recorded was 42°C on January 19th. From December to mid-April conditions were very dry, delivering only 50mm, which is half the normal rainfall. Consequently, there was no disease pressure. Mild conditions prevailed over the harvest, which allowed grapes to ripen with optimal flavour and fine tannins. An excellent season for Coonawarra shiraz.

COLOUR

Shiny plum red

NOSE

An assortment of gamey scents (to remind of an Italian salumeria!) – cured venison, sweet smell of bresaola, and finocchiona (salami with fennel seeds).

Not to preclude the local – a suggestion of kangaroo prosciutto, yet a definite assertion of the red dust of regional Coonawarra.

Redcurrant – crushed raspberry/cherry pip and a dried herb crustiness – thyme flowers?

Certainly quite a bit arising from the glass ... Coonawarra complexity!

PALATE

Medium-bodied – well-proportioned, yet not big. Layered.

Appetising, juicy ... laced with cracked black pepper, red spices (Hungarian paprika) and caraway.

A skerrick of (cherrywood) oak and brick-dust tannins – verging on chalky

Fruits evident, yet the savouries beckon greater attention (glazed meats, green olive, capers).

Yet another manifestation of the flavours and structure of cooler-climate French oak-matured shiraz ... channelled via a Penfolds winemaking lens.

PEAK DRINKING

2021 – 2035

LAST TASTED

March 2020

The impact of Barossa grenache and mataro fruits bely their numeric 2018 vintage percentage contributions. A very good year for these two resurgent varieties.

A complete wine. Substantial. So authentically Barossa. One to watch.

PETER GAGO
Penfolds Chief Winemaker



BIN 138

Barossa Valley Shiraz Grenache Mataro 2018

Bin 138 draws its inspiration from the wines of Southern Rhône, where shiraz, grenache and mataro (mourvèdre) are blended in varying proportions to create full-bodied wines possessing rich and heady perfume. Each year fruit for Bin 138 is sourced from old Barossa Valley vines (some more than 100 years old) and then matured for 12 to 15 months in seasoned oak hogsheads to allow the different varieties to shine through. The first vintage release of this varietal blend was the 1992, labelled 'Old Vine Barossa Valley' – it was then elevated to Bin status with the 1998 vintage.

GRAPE VARIETY

68% Shiraz, 22% Grenache, 10% Mataro

VINEYARD REGION

Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.2 g/L, pH: 3.63

MATURATION

Seasoned French and American oak hogsheads

VINTAGE CONDITIONS

Autumn rainfall was below average, a trend that continued into early winter with only 25% of the long-term average achieved in June. The latter half of winter was wetter, with vines entering the growing season with very healthy moisture profiles. Temperatures were below average during winter, however it warmed substantially through spring boosting vine growth and rushing the vines through flowering. Spring conditions were dry early, followed by plentiful November rainfall which encouraged good, strong canopy development. Summer was dry, with no recorded major rain events. This carried into January with a heat spike around veraison causing vines to stall, pushing the start of vintage out by a week or so. The warm weather carried into autumn, setting up an Indian summer with favourable conditions for ripening grapes, and this coupled with dry conditions set up a high-quality vintage for all three varieties.

COLOUR

Bright garnet red

NOSE

Raspberry-leaf and pastille fruits (blackberry) jostle to the fore.

Barossa boot polish high-notes arise – ever so discretely!

Scents of delightfully appealing, almost pungent salty prosciutto/cassoulet/beef ragu/osso buco ... stock(s)?

A quince jelly and inky-berried aromatic sign-off at this early stage of bottle maturation. More to be revealed over time

PALATE

Juicy, dense and more-ish – a sophisticated varietal and regional matrix unfolds, stamped with Barossa integrity.

But, *what from what?* Best guess: ironstone – from shiraz and a continuum of fresh red and dark berried fruits from its grenache and mataro stablemates.

Super-fine tannins permeate across the palate, no doubt contributed by all three varieties. Background oak ever so distant. Lingers.

PEAK DRINKING

Now – 2035

LAST TASTED

March 2020

The Tasmanian component and contribution is quite profound. Bin 23 cooler-climate style evolution continues to unfold.

After bottle-opening, needs air/time to propel the florals and define sourcing.

PETER GAGO
Penfolds Chief Winemaker



BIN 23

Pinot Noir 2019

Bin 23's name is derived from the place the wine matures, 'Cellar 23' at Magill Estate and follows in the footsteps of the success and development of the Penfolds Cellar Reserve Pinot Noir. Bin 23 Pinot Noir is a bold and dynamic inclusion to the Penfolds red wine stable – reflecting an evolving style, regional definition and the complexities of the many and varied pinot noir clones. The relationship between Penfolds and cool-climate regions continues with the multi-regional sourcing of Bin 23 Pinot Noir.

GRAPE VARIETY

Pinot Noir

VINEYARD REGION

Tamar Valley (Tasmania), Adelaide Hills (South Australia), Henty (Victoria)

WINE ANALYSIS

Alc/Vol: 13.5%, Acidity: 5.8 g/L, pH: 3.56

MATURATION

Eight months in French oak barriques (31% new)

VINTAGE CONDITIONS

The 2019 vintage was strong on quality across all three cool-climate regions. The Tamar Valley in Tasmania experienced average rainfall over the growing season, with spring temperatures close to the long-term average. Summer was warm, with a maximum of 34.5°C recorded on January 25th. The Adelaide Hills was challenged by low winter rainfall yet nevertheless produced grapes with very strong flavour profiles. Summer was generally hot across Australia, with two heatwaves in January mitigated by cooler spells in-between. Adelaide Hills vines were well placed to see off the summer heat spikes with few issues. In Henty, careful canopy management and targeted irrigation shielded the grapes during the hot spells. Warm, settled and dry conditions prevailed during harvest allowing for excellent varietal flavour development and an orderly vintage.

COLOUR

Bright raspberry red

NOSE

Immediately an assertion of strawberry cream/framboise 'varietal correctness'!

An enchanting and transcendent fraises des bois subtle herbaceousness arouses further interest and endearment.

A hint of fresh tobacco, sage... and red currant pastille fruits.

Spicy oak is evident, yet respectful.

PALATE

Exotic berried-yoghurt and strawberry-yoghurt cake flavours offer immediate enticement.

A roundness and polish is evident, possibly due to time in barrique on lees? Yet there remains a tension, elasticity to contradict and complex!

Tasmanian grape sourcing may help to explain this Pinot Noir's minerality, graphite edge. Ditto the fine acidity, tannins and red fruits.

Is the flintiness/wet-stone from the oak and/or fruit? Texturally so silky... a radiant plume conically fanning out ever so softly on the finish.

PEAK DRINKING

2020 – 2030

LAST TASTED

March 2020

Potentially one of the finest Bin 311's to date! Early days, yet challengingly as good, if not better than the exemplary 2005.

It will be interesting to see where this blend can/will go – how far...?

Genetically akin to Yattarna – cut from the same cloth ('Baby Yattarna')

PETER GAGO
Penfolds Chief Winemaker



BIN 311

Chardonnay 2019

Bin 311 Chardonnay truly reflects the winemakers' mantra 'we always go where the fruit grows best and where it best suits style'. In the previous release of Bin 311, fruit sourcing moved to multi-regional cool-climate regions; Adelaide Hills, Tumbarumba, Tasmania. In true Bin 311 style, it exhibits lemon/lime aromas and a mineral acid backbone, complemented by barrel-fermentation and maturation in mostly seasoned oak. Minimal filtration is employed, preserving elegant fruit flavours.

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Tasmania, Adelaide Hills, Tumbarumba

WINE ANALYSIS

Alc/Vol: 13%, Acidity: 6.8 g/L, pH: 3.15

MATURATION

Eight months in French oak barriques (35% new)

VINTAGE CONDITIONS

Tasmania experienced typically plentiful winter rainfall, however spring began quite dry with September well down on the long-term average. Generally warm spring temperatures were recorded with no significant frost events reported. Summer was very warm and very dry, conditions that prevailed through to harvest. The Adelaide Hills growing season rainfall was below average, however good falls in June and August ensured optimal soil moisture levels for budburst. Cold, wet and windy weather set in during flowering and in contrast to some warmer regions, Adelaide Hills vines were well placed to see off the summer heat spikes with few issues. Tumbarumba had significant heavy rainfalls in November. Conditions were generally hot in summer, with two heatwaves in January mitigated by cooler spells in-between. The growing season finished well, with mild conditions leading into vintage. Chardonnay displayed strong varietal character and retained good natural acidity across the three regions.

COLOUR

Very pale gold

NOSE

Elegant. Subtle. Charming. The glass beckons!

A burst of lemon blossom and white spring flowers is followed by lemon pith and other citrus enticement.

Scents of cashew, pistachio-embedded nougat and beeswax remind of the wine's sojourn in oak, avec yeast lees accompaniment.

Casts quite a spell!

PALATE

A persistent citrus line framed by white stone fruit – sliced fresh peach and dare mention – peach bellini.

Again, a lovely linearity evident.

All balanced by mouthwatering acidity with a subtle, nutty mealiness. Whilst this acidity is quite pronounced (almost pithy), the French oak underpinning is not...

A cool-climate mix of three great Chardonnay regional sources – fulfilling all palate flavour and structural expectations.

A wonderful union, an enlightened blend.

Très drinkable!

PEAK DRINKING

Now - 2027

LAST TASTED

March 2020

2020 will be remembered for many reasons. Penfolds has just added a positive mnemonic!

Every now and then the stars align: 2020 ... Eden Valley ... Riesling.

A benchmark offering beckoning new white wine followers – of riesling, of Eden Valley.

PETER GAGO
Penfolds Chief Winemaker



BIN 51

Eden Valley Riesling 2020

Created in the 1990's as part of the evolving Penfolds white wine development program, Bin 51 captures many attributes of the Eden Valley locale. The region's high altitude and cool-climate induces riesling with great finesse and elegance with a capacity for long-term cellaring. South Australia has gained worldwide recognition for producing definitive world-class riesling and Eden Valley always features. In their youth, the wines possess scented floral and citrus aromas, with a mineral edge and marked natural acidity, contributing significantly to the palate texture and flavour.

GRAPE VARIETY

Riesling

VINEYARD REGION

Eden Valley

WINE ANALYSIS

Alc/Vol: 12%, Acidity: 7.5 g/L, pH: 3.06

MATURATION

Two months in stainless steel

VINTAGE CONDITIONS

Eden Valley experienced plentiful winter rainfall, with average falls leading into spring. However, the following summer and autumn were very dry, with well below average rainfall. Spring and early summer were dry, hot and windy, which impacted final yields, however reduced disease pressure during the growing season. From January, the season became cooler than average with a low number of days over 35°C, near perfect ripening conditions, with cool nights and mild days. Riesling was harvested in the early hours of the mornings, with overnight temperatures clenching 5-10°C, allowing for greater acid retention and flavour development. Harvest commenced on February 19th and concluded on February 26th. Overall, a relatively small but high-quality crop of Eden Valley riesling.

COLOUR

Very pale straw with lime green hues

NOSE

Aromatics instantly propelled from glass – white florals, star fruit, lemon sherbet, green lime and lime pith. Definitely Eden Valley – convincingly confirmed by subtle Meyer lemon blossom wafting above classic Eden Valley bath salts and talc. Fresh and vibrant. Inviting. Engaging.

PALATE

An initial breadth of flavor (freshly squeezed lime and other citrus derivatives) – yet structurally remaining tightly defined. Round and generous. Soft (lacy) acidity conveys fruit, adding persistence, length. Great drinkability and great balance. Deceptively powerful. All augers well ...

PEAK DRINKING

Now - 2027

LAST TASTED

May 2020

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Enjoy
Responsibly