



# Bin 389 Cabernet Shiraz

2007

Created by the legendary Max Schubert - creator of Penfolds Grange - Bin 389 is often referred to as 'Poor Man's Grange' or '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, this was the wine that helped to build Penfolds solid reputation with red wine drinkers. Combining the structure of Cabernet with the richness of Shiraz, Bin 389 also exemplifies Penfolds skill in balancing fruit and oak.

***"Ripe tannins and an impressive mid-palate convey Bin 389 credentials. Tight, focussed, compact. Needs time to unfold - tightly wrapped on release."***

*Penfolds Chief Winemaker - Peter Gago.*



VINEYARD REGION	South Australia - with significant parcels from Coonawarra, McLaren Vale, Langhorne Creek, Padthaway and Barossa.
VINTAGE CONDITIONS	The 2007 vintage was difficult with low winter temperatures threatening severe frosts, followed by unusually high summer temperatures which placed pressure on water resources and fruit exposure. The resulting fruit ripened relatively quickly and was selectively harvested early, parcel by parcel, pursuing full flavours, structure and balance.
GRAPE VARIETY	Cabernet Sauvignon (54%), Shiraz (46%).
MATURATION	This wine was matured for 12 months in 39% new American oak hogsheads, with the balance in seasoned American oak.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.6g/L pH: 3.49
LAST TASTED	October 2009
PEAK DRINKING	2011 to 2022.
FOOD MATCHES	Rare roasted rack of lamb.

## Winemaker comments by Peter Gago - Penfolds Chief Winemaker

### COLOUR

Deep, dark red, with an impenetrable core.

### NOSE

Brooding, yet compliantly permitting noticeable oak to propel dark fruits from the glass, unveiling wafts of stewed Christmas pudding (a mix of dates / sultana / fig) beneath. High notes of anise, licorice and an element of scented talc tussle with more grounded and complex savoury & cold meat aromatics. Gasping for air !

### PALATE

Youthful, bright dark fruits hover over a base of stewed rhubarb & quince paste. Integrated oak serves to tighten the palate rather than impart any flavour, although upon sitting, coffee-ground and barrel ferment nuances arise & linger...