



# KALIMNA® BIN 28

SHIRAZ 2017

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 and Padthaway

## WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.58

## MATURATION

12 months in seasoned American oak hogsheads

## VINTAGE CONDITIONS

South Australia's wine districts experienced a cool and wet winter and spring, which provided the vines with good soil moisture profiles. Longstanding rainfall records were broken across South Australia, with some regions experiencing minor flooding. October was windy, which caused some challenges with fruit set, however these winds warded off any danger from frost in Padthaway and Barossa Valley vineyards. The prevailing cool conditions extended the growing season with flowering and veraison both later than expected. There were no heatwaves, with only a handful of days recording temperatures above 40 degrees. Warmer weather in March was welcomed, allowing the grapes to finish ripening with great colour and varietal character. Harvest for shiraz grapes didn't commence until mid-March, a month later than the previous year.

## PEAK DRINKING

Now - 2030

## LAST TASTED

June 2019

## COLOUR

Crimson red, a shimmer of garnet on rim

## NOSE

Exuberant aromatics.

At first, back to school – memories of black jelly beans, then a gentle spectral gradation to red liquorice and redcurrants. Adhering to this colour theme, goji berry, wild raspberry and a red-fruited chutney.

A transient suggestion of sandalwood spices? Maybe.

## PALATE

Well-balanced. Whirling black fruits and an oscillating shiraz disposition – Bin 28 by any other name, personality intact. Flavours akin to a consommé of dried porcini mushrooms; structurally embedded with grainy/sandy tannins.

Additionally, tobacco, tobasco and tamarind noted ... okay to mention taut, tenacious?!

Exits with an almost negroni / Cynar bittersweet clean finish.

Very much looking forward to monitoring this 2017 Bin 28's journey in bottle.