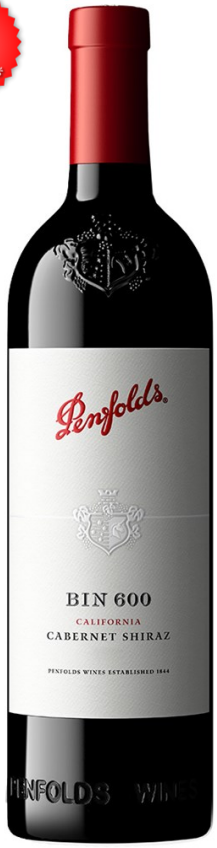


Penfolds

600 Cabernet - Shiraz 2019

California, USA

93



Region and Vineyards

Bin 600 originates from multiple vineyards across **Napa Valley, Sonoma, and Paso Robles**, representing California's most diverse and expressive Cabernet and Shiraz terroirs. The project is deeply rooted in Penfolds' transpacific history: in 1998, vine cuttings from the historic **Kalimna and Magill Estate** vineyards were planted in Californian soils, notably at the original "600" Ranch in Creston—now Camatta Hills.

The 2019 growing season was marked by **abundant winter and spring rainfall**, ensuring optimal soil moisture. Budburst was slightly delayed compared to the long-term average, and the summer remained relatively mild, avoiding prolonged heatwaves. These gentle conditions encouraged **slow and steady ripening**, allowing Shiraz to develop excellent phenolic concentration and Cabernet Sauvignon to retain fine tannins and fresh acidity. The result is a wine that captures California's vibrancy with a Penfolds backbone of structure and depth.

Winemaking

Crafted from **84% Cabernet Sauvignon and 14% Shiraz**, Bin 600 2019 is matured for **17 months in American oak**, **40% of which is new**. The oak regimen imparts a warm, sweet spice character and enhances the wine's enveloping texture without overwhelming its varietal purity.

The vinification focuses on integrating Penfolds' Australian approach—particularly the hallmark emphasis on mouthfeel, layered fruit, and mid-palate generosity—into a Californian context. Shiraz adds plushness, spice, and generosity, while Cabernet Sauvignon provides length, drive, and tension. The result is **a seamless blend of power and elegance**, with fine-grained tannins, generous dark fruit, and a savoury complexity that reveals Penfolds' mastery across continents.

Alcohol :14,00 %

Composition: 85% Cabernet Sauvignon, 15% Sangiovese

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Tasting Notes

- **Color**: Garnet core with a cherry-red rim.
- **Aroma**: Generous and savoury, with an almost European sensibility. Notes of marinated olives, feta, sundried tomato, and cured meats (coppa, saucisson sec). Accents of Thai red curry paste, lavender, violets, thyme blossom, and rich umami from braised lamb and barley mushroom risotto.
- **Palate**: Plush and layered, with glossy dark fruits wrapped in sweet American oak. Notes of malt, toast, goji berry, custard, dates, and choc-malt cream form the heart of the wine. Spiced with oregano, hazelnut, and cinnamon. The finish flares rather than narrows, with a **resolved texture and clarity in tannins** —seductive, balanced, and multidimensional.

Did you know?

Bin 600 commemorates Penfolds' historic California project and the original **"600" Ranch** in Creston, where vine cuttings from South Australia were first planted in 1998. These genetic links to **Kalimna and Magill Estate** provide a unique bridge between continents.

Wine Pairing Ideas

- **Braised lamb shanks with root vegetables**: Echoes the wine's savoury depth and textural richness.
- **Mushroom and barley risotto**: Reflects the umami and earthy notes in both aroma and palate.
- **Peking duck with five-spice glaze**: A balance of sweet and spice pairs beautifully with the wine's plush fruit and exotic oak character.
- **Hard cheeses with nuts and dried fruits**: Complements the wine's creamy oak, dried fig, and chocolate tones.



Robert Parker (RP) : 93 Points (2019)

The 2019 Bin 600 is a blend of Cabernet Sauvignon and Shiraz. The Cabernet Sauvignon is from a selection of vineyards across Napa, "and there is a little it of Sonoma in there as well," says Peter Gago. The Shiraz is from the Paso Robles vineyard; it's a 78/22 blend of Cabernet Sauvignon and Shiraz. The fruit heres is so sweet and plush—there is a distinct red berry character that settles and plumes on the mid -palate. Texturally, it is supple, silky and almost plump. 2019 was generally mild and good, and it has produced a suite of wines that are luscious and opulent. The tannins are the framework that drags the fruit back from the edge and brings balance and form to the wine. Smart.