

Penfolds

This "Wine of the World" combines two hemispheres, blending the structure and power of Californian Cabernet with the saturation and energy of Australia's finest vines.



BIN 149 WINE OF THE WORLD CABERNET SAUVIGNON PROPOLOS WINE ENABLABLES BY

Alcohol :14,50 %

Composition: 100% Cabernet

Sauvignon

Bin 149 'Wine of the World' Cabernet Sauvignon 2019

California, USA

Region and Vineyards

Penfolds Bin 149 2019 is a transcontinental blend sourced from **Napa Valley and South Australia**, with its name referencing the **14.9% proportion of South Australian Cabernet Sauvignon** that reinforces the core of Napa fruit. This crosshemisphere approach exemplifies Penfolds' unique commitment to crafting wines without borders—anchored in regional excellence but liberated by stylistic freedom.

In California, the vintage was marked by above-average winter rainfall, followed by a cooler and wetter spring that delayed budburst and flowering. Summer warmth then accelerated vine development, with August bringing ideal diurnal shifts for colour and tannin development. Harvest occurred slightly later than usual, yielding **Cabernet of great varietal purity, fresh acidity, and finely grained tannins**.

In South Australia, a cool spring delayed growth stages, though favourable summer and autumn conditions ensured steady ripening. No extreme heatwaves were recorded, and April's mild finish allowed for an orderly harvest. The South Australian component contributed richness, aromatic vibrancy, and structural complexity—a counterpoint to the brooding elegance of the Napa core.

Winemaking

Composed entirely of **Cabernet Sauvignon**, Bin 149 was matured for **17 months in French oak (80% new) and American oak (20% new)**, a dual-barrel regime that provides layered spice, polished tannins, and a seamless texture.

The Californian parcels were vinified using traditional Penfolds techniques, with an emphasis on mid-palate presence and ageworthy structure. The inclusion of South Australian Cabernet—sourced from elite sites—brings an unmistakable lift, amplifying the wine's colour, aromatic complexity, and tannic framework. **Bin 149 2019 is both precise and flamboyant**, a "bricolage" in the words of Senior Winemaker Steph Dutton, fusing global character into one coherent, luxurious whole.







Bin 149 'Wine of the World' Cabernet Sauvignon 2019

Tasting Notes

- **Color**: Deep plum at the core, framed by a crimson rim and glossy sheen.
- **Aroma**: An evocative mix of spice market and delicatessen: harissa, baharat, clove, nutmeg, fennel, and pimento swirl with scents of pastrami, jamón ibérico, and pistachio nougat. Layers of blackberry compote, blood orange peel, and bitter chocolate lend richness. Cola, lavender, and a spicy dust add intrigue.
- Palate: Lush and plush, yet tapering with focus. Flavours of licorice, poached quince, fig, and berry pudding unfold with clarity. Tannins are fine, grainy, and layered—providing a textural interplay that is savoury, refined, and enduring. A steely red fruit finish promises evolution in bottle. Drink now or cellar confidently.

Did you know?

Bin 149 is named for the **14.9% of South Australian Cabernet** in the blend—a subtle yet decisive inclusion that transforms the wine into a cross-continental expression of Penfolds' boldest vision: a truly "Wine of the World".

Wine Pairing Ideas

- **Spiced lamb tagine with couscous**: Complements the wine's exotic spice notes and plush fruit character.
- Chargrilled ribeye with pistachio and harissa butter: Matches the meat's richness with the wine's savoury and aromatic lift.
- **Duck breast with blackberry and fig reduction**: Enhances both the wine's fruit core and gamey depth.
- Manchego with quince paste and marcona almonds: A nod to the wine's Spanish-accented spice and nuttiness.

Wine Enthusiast (WE): 95 Points (2019)



An outstanding marriage of 90% American Cabernet with 10% Australian, showing juicy layers of seductive and lengthy flavor. Dried herb, dark cherry, blackberry and cassis play around an elegant structure of full-bodied complexity that should age well. Enjoy best 2029–2039. Virginie Boone



