

# Penfolds

Since its inception in 1959, Bin 28 has embodied the Penfolds legacy, blending tradition with regional diversity to deliver an unmistakably Australian Shiraz.

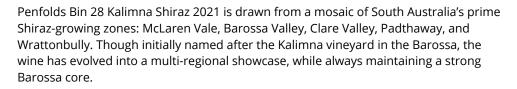


# R

#### Bin 28 Kalimna Shiraz 2021

Barossa Valley, Australia

#### Region and Vineyards



The 2021 vintage benefited from a cooler and extended ripening season, particularly in the Barossa and Clare Valleys, which delivered exceptional fruit clarity and structural finesse. Wrattonbully and Padthaway contributed vibrant aromatics and freshness, while McLaren Vale offered a rich, ripe core of plush fruit. The diversity of terroirs ensured a seamless integration of richness, savouriness, and bright acidity, capturing the essence of each subregion while honouring Penfolds' distinctive blending philosophy.



#### Winemaking

Penfolds Bin 28 is composed of 100% Shiraz, emblematic of the varietal purity and structural intensity associated with the label. The fruit, sourced from distinct climatic zones, was fermented and matured for 12 months in American oak hogsheads, of which 7% were new. This maturation process lent the wine a nuanced backbone of spice and texture without dominating the fruit's vibrancy.

The winemaking team led by Peter Gago, Penfolds' Chief Winemaker, adheres to the house style: bold, expressive, and cellar-worthy wines crafted through precision blending. The relatively low use of new oak in 2021 allowed the regional character of each component to shine, resulting in a wine that balances ripe fruit with savoury complexity.

Alcohol :14,50 %

Composition: 100% Syrah







### Bin 28 Kalimna Shiraz 2021

#### **Tasting Notes**

- **Color**: Deep, impenetrable black core fading to a garnet rim.
- Aroma: An intense and lifted bouquet of umami-rich savoury notes roast
  meat, dark soy, sopressa salami interwoven with five-spiced duck, dried
  herbs (rosemary, oregano), and hints of charred fennel. Subtle dark chocolate
  and Szechuan peppercorn emerge as the wine breathes.
- **Palate**: Plush, enveloping dark fruits black cherry, blueberry compote, and liquorice glide over a framework of fine tannins and bright acidity. A savoury undertow adds depth, with flavours of smoked meats, mocha, and baked spices stretching into a long, harmonious finish.

#### Did you know?

First released in 1959, Bin 28 was the first wine to bear a bin number in the Penfolds portfolio. The number referred to the cellar bin in which it was stored at the original Magill Estate. Despite evolving into a multi-regional blend, it still proudly carries the name Kalimna, a nod to the legendary Barossa vineyard purchased by Penfolds in 1945.

#### Wine Pairing Ideas

- **Grilled lamb chops with rosemary and garlic** the wine's savoury depth and herbal notes echo the aromatic meat.
- Beef short ribs in hoisin glaze complements the umami-driven profile and rich tannins.
- **Mushroom risotto with black truffle** enhances the earthy, savoury dimensions of the wine.
- **Aged cheddar or Manchego** balances the fruit weight with salty, nutty sharpness.

# lu 05

#### Robert Parker (RP): 95 Points (2020)

The Barossa has the ability to convey a sense of place, dirt and air in the glass. The trick is to not get in the way—a cooper does not terroir make. Despite not being the dominant region in this blend (for specificity: McLaren Vale, Barossa Valley, Padthaway and Clare Valley), the Barossa makes a potent contribution. Here, in the 2020 Bin 28 Kalimna Shiraz, the concentrated, dry and warm vintage is on show and provides a splay of earthy, dense fruit, stretched over a framework of savory tannin. Despite Penfolds's reputation for big tannins/big oak, the fruit here overpowers both and streams out over the long finish. The heart of Barossa is here. Very good. Will get better.







## Bin 28 Kalimna Shiraz 2021

Clearly

Decanter (DCT): 94 Points (2019)



Clearly defining what many customers expect from a conventional Australian Shiraz, this has sunny, fresh and vibrant fruit aromas and flavours swirling in the glass: big blackberry in an embrace with satsuma plum. Generous in body without being flabby, the disciplined oak and tannin regime pulls the belly taut to ensure the palate finishes clean and lean. Say yes to another glass – especially as it offers very good value. (DS) (6/2021)



