

"After skipping the 2020 vintage for want of suitable grapes, it is pleasing to have such a strong Bin 169 to offer in this 2023 Collection Release. If you could copy vintage 2021, you would take it anytime. Coonawarra enjoyed near perfect conditions throughout the growing season, with a long, slow veraison producing grapes of great power and concentration."

Andrew Hales,
Penfolds Red Winemaker



BIN 169

COONAWARRA CABERNET SAUVIGNON 2021

Penfolds®

Created to reflect a contemporary winemaking approach, emphasizing both regionality and maturation of cabernet sauvignon in fine grained French oak. A style that is immediately Penfolds, whilst simultaneously illustrative of its ongoing search for diversity and style separation. A classic reflection of the region and a testament of Penfolds longstanding commitment to the vineyards of Coonawarra.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Coonawarra

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.65

MATURATION

16 months in French oak hogsheads (51% new, 49% 1-y.o.)

VINTAGE CONDITIONS

Coonawarra had a dry start to the growing season. However, February was wetter than average thanks to an inch of rain falling on the 5th and 6th. Spring was notably warm, November especially, up +3°C on the long-term average. Coonawarra experienced 7 days of minimum temperatures <2°C, however none of these were below 0 and no frost damage was reported. Conditions for flowering were the best reported in 20 years, leading to excellent fruit set and yields. A peak of extreme heat occurred on 16th February, with maximum temperatures consistently >35°C for a four-day period. The 24th of January recorded the hottest day for the summer at 42.3°C. Overall, the summer and autumn conditions were cooler than average, allowing cabernet sauvignon grapes to ripen slowly and evenly with great varietal character. An outstanding vintage.

COLOUR

Impenetrable dark cherry

NOSE

A wine clearly speaking to its origins. A distinct Coonawarra motif, derived from the ancient *terra rossa* soils that the region is famed for.

A swirl reveals red brick dust and alluring hints of sweet nut praline. Notes of violets, spearmint and green peppercorns indicate varietal origin.

Freshly roasted Arabica coffee beans, humbugs, polished mahogany, boot polish and saddle leather add to the complexity of the nose.

There is a hint of flint/cordite, possibly barrel ferment derived. Altogether, a most enticing offer.

PALATE

The palate is impeccably balanced. First acknowledged, red fruits with cranberry and wild raspberry enmeshed with cherry liquor. Mulberry, both leaf and berries are present and accounted for.

Pastry notes are reminiscent of baked blackberry tart with chocolate ganache, topped with a maraschino cherry.

The sweet notes are balanced by intriguing oregano/thyme herb flavours, and a ferric/ironstone impression that is undoubtedly *terroir* driven.

The tannins are very fine, like cocoa powder. A wonderful Bin 169 that promises to deliver over many decades... if you can be disciplined enough to wait that long.

PEAK DRINKING

2025 – 2055

LAST TASTED

March 2023