

BIN 600 CABERNET SHIRAZ 2023



Bin 600 is intrinsically linked to Penfolds beginning in California — a narrative that now spans three decades. In 1998, Penfolds imported a heritage selection of vine cuttings from South Australia's esteemed Kalimna and Magill Estate vineyards and planted them in Californian soil. The original name of the Camatta Hills vineyard was called Creston '600' Ranch, a special place in the Penfolds California timeline for it serves as a reference point to the start of our American journey. Creston Ranch is now honoured in the wine's name, Bin 600. In recognition of Penfolds history within our Californian wine story, grapes from the original 1998 vine cuttings feature in this Cabernet Shiraz blend. A blend that has been revered and championed by Penfolds in our modern winemaking era.

GRAPE VARIETY

73% Cabernet Sauvignon, 27% Shiraz

VINEYARD REGION

Napa Valley, Paso Robles, Sonoma County

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.67

MATURATION

16 months in American oak barriques (45% new)

VINTAGE CONDITIONS

The 2023 vintage for Bin 600 combined two distinct but complementary growing seasons in California. In Napa Valley, winter rainfall was generous, replenishing soil moisture and delaying budburst. Spring remained cool and extended, leading to even flowering and naturally moderate yields in Cabernet Sauvignon. Summer progressed with largely mild to warm conditions and limited heat extremes, allowing a steady ripening curve, strong tannin development and preserved freshness. Harvest conditions were settled, enabling patient picking decisions and excellent fruit definition.

Paso Robles experienced a similarly wet winter, followed by a slow spring that tempered early growth. Warmer conditions through summer suited Shiraz, encouraging generous flavour development and savoury depth without over ripeness. Diurnal shifts remained pronounced, supporting balance and energy. Together, the Napa Cabernet provides structure and precision, while Paso Robles Shiraz contributes richness, spice and mid palate generosity, shaping the distinctive Bin 600 style.

COLOUR

Deep black cherry.

NOSE

Aromatically vibrant and expressive, led by pomegranate and juicy red plum, layered with raspberry, cranberry and açai berry. Savoury Mediterranean notes of herbes de Provence and fennel sit alongside white pepper and clove, adding lift and complexity. Caramel and creamy oak weave through subtle richness, complemented by accents of drinking chocolate and soft liquorice.

PALATE

Generous and well balanced, combining red fruit brightness with savoury spice and restrained sweetness. Texture is chewy and satisfying, framed by lifted yet harmonious acidity that keeps the wine energetic and composed. The finish is persistent and assured, leaving a sense of balance, drive and generosity that reflects the blend's Napa Valley structure and Paso Robles warmth.

PEAK DRINKING

Now - 2045

LAST TASTED

April 2026

Penfolds