

BIN 28 SHIRAZ 2024



Bin 28 offers a showcase of warm climate Australian Shiraz – ripe, robust, and generously flavoured. First made in 1959, Bin 28 was originally named after the famous Barossa Valley Kalimna vineyard from which the wine was originally sourced. Today, Bin 28 is a multi-region, multi-vineyard blend, with the Barossa Valley always well represented.

GRAPE VARIETY

Shiraz

VINEYARD REGION

McLaren Vale, Barossa Valley, Padthaway, Clare Valley, Fleurieu

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.3 g/L, pH: 3.63

MATURATION

12 months in American oak hogsheads (9% new)

VINTAGE CONDITIONS

The 2024 vintage delivered a warm, structured season across South Australia, well suited to Bin 28's bold Shiraz style. Winter rainfall was generally below average, moderating early vigour, before a variable spring introduced selective pressure at flowering. In McLaren Vale and the Fleurieu, an early-November heat event coincided with flowering, naturally reducing yields, while December rainfall refreshed canopies. Barossa Valley sites experienced a dry, warm ripening phase with notable February and early March heat, contributing to depth and concentration. In Padthaway, cooler nights supported structure and balance, while Clare Valley's higher elevation delivered freshness and savoury detail. A dry, settled harvest allowed confident picking decisions, producing ripe fruit, firm tannins and Bin 28's hallmark power and generosity.

COLOUR

Deep crimson with a bright, youthful rim.

NOSE

Richly layered and immediately evocative, opening with pipe tobacco, worn leather and black tea. Sweet elements of vanilla custard, milk chocolate and Copha weave through darker notes of Black Forest cake, quince paste and dried fig. Savoury complexity builds with juniper berry, black pudding, foie gras and pepper, underscored by hints of parfait and cracked black pepper.

PALATE

Bright and energetic, driven by forest fruits of mulberry and boysenberry with lifted notes of raspberry coulis. Caper and pan-meat savouriness add intrigue, balanced by vanilla anglaise and subtle root beer spice. Juicy, salivating acidity creates tension through the mid-palate, framing firm, focused tannins dusted with cocoa powder. Generous yet controlled, the finish is long, confident and unmistakably Bin 28.

PEAK DRINKING

Now – 2045

LAST TASTED

March 2026

Penfolds