



## BIN 8 SHIRAZ CABERNET 2023



Bin 8 has been crafted in the traditional Penfolds style. Ripe, balanced fruit flavours are supported by softly integrated oak, resulting in an impressive, smooth red wine. It was introduced in response to a heightened interest in Shiraz and Cabernet blends, a classic Australian wine style that has caught the attention of the international wine media. Although Bin numbers were originally named after the original Bin location after bottling, Bin 8 was given its number because it uses older oak that was previously used for Bins 128, 28, and 389, with the number 8 providing the common thread.

### GRAPE VARIETY

Shiraz (67%), Cabernet Sauvignon (33%)

### VINEYARD REGION

McLaren Vale, Barossa Valley, Padthaway, Wrattenbully.

### WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.2 g/L, pH: 3.65

### MATURATION

12% new and 19% seasoned American oak hogsheads and 69% seasoned French oak hogsheads.

### VINTAGE CONDITIONS

The 2023 growing season unfolded across South Australia, characterised by cool spring conditions and wetter-than-average early months, which influenced flowering, fruit set, and yields. McLaren Vale's windy conditions and isolated hail were balanced by a warm summer, yielding grapes with concentrated flavours and ripe tannins. Padthaway and Wrattenbully's cool spring slowed vine development, but stable conditions produced exceptional Shiraz and Cabernet Sauvignon. Barossa Valley navigated climatic variations, with drier late-season weather allowing grapes to ripen beautifully, exceeding yield expectations with high-quality grapes.

### COLOUR

Dark crimson, garnet.

### NOSE

With a gentle swirl, a sophisticated aromatic profile unfolds, featuring olive tapenade, spearmint, and bay leaf, layered with subtle hints of toasted fennel seeds, star anise, and dried oregano. A rustic hint of garrigue herbs further enriches the nose. Vibrant blueberry and purple fruits culminate in the dark allure of black forest cake with fresh pouring cream.

### PALATE

Impressive weight and a defined structural line are complemented by long, savoury tannins. Integrated oak lends subtle support, while flavours of cocoa powder, fresh beetroot and chocolate brownie add depth and indulgence. A fine line of vibrant acidity weaves through, complemented by smoky flame-grilled meats. The texture is rounded yet dynamic, grounded by earthy elements from the forest floor and the density of chocolate ganache. A wine of remarkable balance and complexity, promising both immediate pleasure and graceful ageing.

### PEAK DRINKING

2027 - 2040

### LAST TASTED

November 2025