

BIN 138 BAROSSA VALLEY GRENACHE SHIRAZ MATARO 2024



Bin 138 draws its inspiration from the wines of Southern Rhône, where Shiraz, Grenache and Mataro (Mourvèdre) are blended in varying proportions to create full-bodied wines possessing rich and heady perfume. Each year, fruit for Bin 138 is sourced from the Barossa Valley from well-established vines, including some old vineyards. After fermentation, each varietal is matured separately in mostly seasoned oak hogsheads. The finished blend is assembled just prior to bottling. The first release of this varietal blend was made in 1992 and labelled 'Old Vine Barossa Valley'. It was subsequently elevated to Bin status with the 1998 vintage.

GRAPE VARIETY

48% Grenache, 46% Shiraz, 6% Mataro

VINEYARD REGION

Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 5.7 g/L, pH: 3.62

MATURATION

Nine months in seasoned French (63%) and American (37%) oak hogsheads

VINTAGE CONDITIONS

The 2024 Barossa Valley vintage was shaped by a dry, low-vigour start followed by a warm, settled ripening period, conditions well suited to the Rhône varieties. Below-average winter rainfall reduced soil moisture ahead of budburst, moderating canopy growth and encouraging balanced vine development. Spring conditions were generally dry, though a brief heat event in early November coincided with flowering, contributing to lighter Grenache and Shiraz yields. December rainfall provided timely relief, supporting bunch development and sustaining vine health. From January onward, conditions trended warm and dry with several heat events through February and early March, particularly impactful on Grenache and Mataro, promoting small berries and concentration. Cooler conditions in April allowed harvest to proceed steadily, delivering ripe tannins, savoury depth and perfume – ideal for a classic Barossa Valley Bin 138 blend.

COLOUR

Purple at the core with a vivid crimson rim.

NOSE

A classic interplay of spice and fruit, opening with cranberry, red currant and plum compote, layered with fresh fig and rhubarb pie. A complex spice lift follows, with mild paprika, cinnamon, cardamom, cumin and clove notes carefully woven through aromas of freshly baked pastry, London bun and vanilla essence. Savoury nuances of caper, green tobacco, boot polish and chestnut leather add depth and interest to this regional blend.

PALATE

Lovely tension and poise are shown, with fine, seamless tannins and juicy, fresh acidity. Red peppercorn, red currant and a savoury undertone of corned beef with white sauce drive complexity and length. Balanced and composed, the finish is precise, layered, and unmistakably from the Barossa Valley.

PEAK DRINKING

Now - 2039

LAST TASTED

March 2026

Penfolds