

BIN 23 PINOT NOIR 2025



Bin 23 derives its name from Cellar 23 at Magill Estate, where Pinot Noir barriques are often stored during maturation. It follows in the footsteps of the Penfolds Cellar Reserve Pinot Noir – a wine first made from Adelaide Hills grapes in 1997. Reflecting an evolving style, regional definition, and complexities of the many and varied Pinot Noir clones, Bin 23 Pinot Noir is an elegant, lighter bodied inclusion in the Penfolds Collection.

GRAPE VARIETY

Pinot Noir

VINEYARD REGION

Tasmania, Yarra Valley

WINE ANALYSIS

Alc/Vol: 13.5%, Acidity: 5.6 g/L, pH: 3.53

MATURATION

Matured in French oak (22% new) barriques

VINTAGE CONDITIONS

The 2025 vintage reflected the cool-climate strengths of Tasmania and the Yarra Valley. Winter and early spring delivered adequate soil moisture, supporting even budburst and balanced canopies. Spring conditions were variable in the Yarra Valley, extending flowering and moderating yields, while Tasmania remained cooler and more settled. Summer temperatures were largely mild, with few heat spikes, favouring slow, even ripening and retention of natural acidity. Timely rainfall events refreshed vineyards without disrupting harvest plans. Ripening progressed steadily across both regions, allowing selective harvesting by site and aspect. Overall, 2025 delivered Pinot Noir fruit with poise, aromatic clarity, and fine structure.

COLOUR

Strawberry red, bright and translucent.

NOSE

Perfumed and inviting, led by cherry and strawberry fruits with notes of compote and coulis. Rosehip spice, rhubarb and musk add delicacy, while lifted floral tones of frangipani and frankincense bring aromatic intrigue. Subtle savoury nuances of freshly picked corn and wheatgrass sit alongside a gentle exotic spice note, adding complexity and allure.

PALATE

Fresh and finely tuned, driven by refreshing acidity and precise red fruit. Cherry pip, grapefruit and pomegranate provide crunch and lift, layered with dried cranberries and a distinctive whetstone mineral character. Fine, mineral-like tannins frame the wine quietly, offering tension and line through the finish. Poised, vibrant and finely detailed, the wine closes with clarity and persistence.

PEAK DRINKING

Now - 2034

LAST TASTED

March 2026

Penfolds