

BIN 21 GRENACHE 2025



The inaugural 2022 Bin 21 Grenache was sourced from vines in the Barossa Valley, some planted as far back as the 1930s. Grenache has thrived in these ancient soils since the 1840s. The climate of the Barossa Valley is not dissimilar to the warm, dry regions of Europe where the origins of the varietal can be traced. In subsequent releases, we have also sourced Grenache grapes from the storied vineyards of McLaren Vale, a wine region established by European migrants in 1838, just two years after the colony was first established. The region is held in very high regard for this varietal and boasts some of the oldest vines in Australia. Penfolds first Cellar Reserve Grenache was made in 2002 from Barossa Valley old vine grapes, and it is still keenly sought by collectors today. The first release of the Bin Grenache in 2023 marked 21 years since the seminal Cellar Reserve wine was made, thus '21' was the Bin number anointed to this wine.

GRAPE VARIETY

Grenache

VINEYARD REGION

Barossa Valley, McLaren Vale

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.1 g/L, pH: 3.52

MATURATION

Ten months in French oak hogsheads (28% new)

VINTAGE CONDITIONS

The 2025 growing season across Barossa Valley and McLaren Vale favoured Grenache's natural perfume and brightness. Winter rainfall was sufficient to replenish soil profiles, encouraging steady early growth. Spring conditions were generally mild, with flowering occurring under relatively settled weather, supporting even fruit set. Early summer temperatures remained moderate, limiting stress and promoting healthy canopy function. From January onward, conditions trended dry and warm without prolonged heat events, allowing Grenache to ripen gradually with good retention of acidity. McLaren Vale's coastal influence moderated temperatures, preserving freshness, while Barossa Valley sites delivered depth and structural weight. Light yields and small berries were a feature in both regions. Harvest proceeded under dry, settled conditions, ideal for capturing Grenache's vibrant fruit, supple tannins, and regional expression.

COLOUR

Vibrant, brick red with a bright magenta rim, lively and expressive in the glass.

NOSE

Initially reserved, the bouquet opens beautifully with air, revealing an abundance of complex aromatics. Bright red fruits lead the way with fig, pomegranate and wild strawberries, layered with notes of currants and cranberries. Sweet pastry tones emerge, reminiscent of tea cake dusted with cinnamon sugar, followed by fragrant spice notes of cardamom and freshly grated raw nutmeg. The aromatic profile evolves with each swirl, combining energy, lift and depth with a distinct Grenache charm.

PALATE

Generous yet poised, defined by lovely, salivating, chewy tannins that give way to a fine, papery Grenache finish. Savoury spice and red fruit characters carry through, joined by subtle notes of roasted bone marrow. A touch of blueberry yoghurt and frangipani tart adds a creamy roundness, while a waxy texture supports a fresh, lively and moreish finish.

PEAK DRINKING

Now - 2036

LAST TASTED

April 2026

Penfolds