

“Coonawarra’s cool climate clarity and elegance is personified in the 2024 Bin 128 Shiraz. Lifted aromatics, fine structure and savoury tension define a release that is precise, graceful and true to region terroir.”

Andrew Hales,
Penfolds Winemaker



BIN 128 COONAWARRA SHIRAZ 2024



With each vintage release, the cool-climate Bin 128 Coonawarra Shiraz provides an interesting counterpoint to the more opulent and richly concentrated warm-climate Bin 28 Shiraz. Bin 128 comprises fruit sourced from the unique terra rossa red clay over limestone soils of Coonawarra – a region that exemplifies the perfume, transparency, and seductive nature of cool-climate red table wines. Coonawarra has remained the source of Shiraz fruit for Bin 128 since the inaugural release of the 1962 vintage. To further enhance the regional qualities of Bin 128, the wine is matured in a mixture of new and seasoned French oak hogsheads, *élevage* – refined during the 1980s when the transition was made from American to French oak.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Coonawarra

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.62

MATURATION

12 months in French oak hogsheads (12% new)

VINTAGE CONDITIONS

Vintage 2024 in Coonawarra delivered a season of contrasts, suiting the tension and terra rossa character of Bin 128 Shiraz. Winter rainfall was below average, leaving soils relatively dry ahead of budburst. Spring remained cool, with multiple frost events in late October reducing yields in low-lying sites. Flowering occurred under variable conditions, before a significant late-November rainfall event delivered heavy falls across the Limestone Coast, replenishing moisture but increasing canopy management demands. December continued to deliver cooler and wetter-than-average weather, moderating early ripening. From January, conditions trended warmer and progressively drier, with minimal rainfall through February. A concentrated heat event in early March accelerated ripening while healthy soil moisture profiles helped preserve acidity. Cooler, settled conditions through April allowed measured harvesting, resulting in small berries and firm tannins.

COLOUR

Purple at the core with a vibrant ruby rim.

NOSE

Lifted and expressive, led by purple and blue florals, iris foremost, interwoven with savoury spice. Notes of cracked pepper, roast rub, sumac, cumin and mustard powder sit alongside quince, black mulberry and dark berry fruits. Cinnamon, dried orange peel and juniper add aromatic complexity, with a heady, mineral-driven lift.

PALATE

Medium-bodied and finely structured, balancing dark and red fruits with a creamy texture and spice flavours. Red liquorice and white pepper are layered with ferrous, brick-dust undertones and a savoury hint of blood sausage. Fresh acidity provides precision and momentum, carrying the wine through a focused finish that is poised, energetic and unmistakably Coonawarra in expression.

PEAK DRINKING

Now - 2045

LAST TASTED

March 2026

