

**PENFOLDS BIN 138 – GRENACHE/SHYRAZ/MOURVÈDRE – BAROSSA VALLEY 2009
14,5%**

PENFOLDS WINES ESTABLISHED 1844

The Penfolds Bin collection of wines began in 1959, part of a modern era of Penfolds innovation that resulted in a diverse family of wines with ageless appeal.

www.penfolds.com

VISUAL ANALYSIS: limpid, intense ruby red and quite flowing.

OLFACTORY ANALYSIS: ripe cherry, liquorice, blackcurrant, wild strawberries, grass, sweet chocolate and rose.

GUSTATIVE ANALYSIS: dry, warm, soft and well structured. There is a good balance between the astringency provided by the tannin and the salivation given by the acidity. The mineral notes are not really perceivable whereas the alcoholic dryness is easy to detect. The final is liquorice and blackcurrant flavoured with a hint of bitterish tannic tendency. The gustative aromatic persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: Beef pie

- The succulence of meat is counterbalancing the astringency of the tannin
- The sweet tendency of the beef pie is counterweighing the bitterish tendency of the wine
- The salivation produced by chewing the beef pie is countervailing the alcoholic dryness of the wine
- The structure of the recipe is equalizing the structure of the wine
- The olfactory-gustative persistence of the recipe is matching to the intense aromatic persistence of the wine

PRICE-QUALITY RELATION: good *approximately 35,00 AUD*

Contains sulphites.

Traditionally fined with egg white and milk products and traces may remain.

Approx. 8.3 Standard Drinks

PERSONAL OPINION: nice wine to drink on every occasion and also good for conversation, even if the best thing to do is trying to marry this wine to a beef pie and realizing a very Aussie wine and food combination.