PENFOLDS FROM 1844 TO EVERMORE

Born of a pioneering spirit in 1844, Penfolds has manifested a lasting legacy of patience, commitment, courage and passion. We are the proud product of our great winemaking past, of our founders Mary and Christopher Penfold who brought grapes to the bountiful Australian soil and sunshine, and our innovative greats; Alfred Vesey, Ray Beckwith and Max Schubert, celebrated winemaking legends who pushed winemaking to extraordinary new heights.

This pioneering spirit and curiosity still rings true after nearly two centuries. Penfolds honours and celebrates these traditional winemaking values, as we cultivate great new traditions for the next generation.

Today, this legacy continues and the house remains one of Australia's most revered ... now and 'evermore'.

PENFOLDS OUR WINEMAKING PHILOSOPHY

Penfolds wines are immediately recognisable. There is a strand of shared DNA throughout our family of wines, yet each clearly expresses its unique persona. We often call this "The Penfolds Stamp". Through meritorious fruit selection, a rigorous classification process and meticulous attention to detail, we've elevated blending to an art form creating a collection of uniquely Penfolds wines.



Single Vineyard

- Magill Estate Shiraz
- Block 42 Cabernet
 - Bin 170 Shiraz



Single Region

- Bin 169 Cabernet
 - RWT Shiraz
- Reserve Bin A Chardonnay



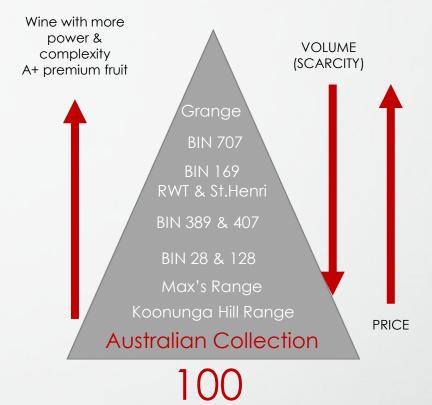
Multi-region / Varietal

- Grange
- St Henri
- Bin 389



International

- Penfolds X Thiénot
 Champagne
 - Quantum
 - Bin 600



THE PERFECT POINT SCORE.

AWARDED 20 TIMES IN PENFOLDS

HISTORY FOR THE FLAGSHIP GRANGE.



QR code to the Penfolds education portal





BIN 169 COONAWARRA CABERNET SAUVIGNON

FIRST VINTAGE

1973 Claret; revived in 2008.

VARIETY

Cabernet sauvignon.

ORIGIN

Prime Coonawarra vineyards, including Blocks 10 and 20. All located on classic terra rossa soils.

MATURATION

12 to 15 months in mostly new French oak hogsheads.

COMMENTS

A contemporary alternative to Bin 707 with a strong regional imprint. A sibling to RWT and a twin to Bin 150. Not made in 2011, 2012, 2014, 2015 and 2017.

ABOUT BIN 169

Penfolds Bin 169 Cabernet Sauvignon is a single regional style based on the best low-yielding blocks of terra rossa cabernet sauvignon – some of the oldest vinestock material in Coonawarra. The wine combines Penfolds red winemaking tradition with the best fruit expression available. The fruit selection is rigorous and the wine only -made in a favourably warm growing season. Partial barrel fermentation and maturation in French oak hogsheads afford a strong Penfolds signature.

TASTING NOTES:

Fragrant and lively. Aromas remind of flambeed crèpe suzette with the faintest hint of (Grand Marnier) orange. Shouts Coonawarra. Red fruits swamp the palate – raspberry, cranberry, redcurrant, rhubarb and a little cassis. No midpalate deficit – this cabernet's mouth-watering acidity and succulence fills all gaps. Grainy, highly defined/high resolution tannins – right across the palate, in tandem with supportive oak. A balanced density and volume. Expansive.

VITICULTURE

Coonawarra is on a flat plain in the south-eastern corner of South Australia. It was once an ancient lagoon. When the last ice-age ended, the sea retreated leaving a precious limestone deposit. The region is highly regarded for the red clay "terra rossa" soil layered over this limestone. The region is uniformly flat and is planted mostly to Shiraz and Cabernet Sauvignon. Penfolds first acquired the Sharam's block from Redman's in 1960. The "old blocks" include the revered Blocks 10 & 20 Cabernet Sauvignon. Yields are approximately 4-5 tonnes per ha. The climate is influenced by the cool southerly winds from the Great Southern Ocean typified by warm days and cool nights. Like Bordeaux and Napa Valley the region enjoys the winning combination of unique soils and perfect climate for ripening cabernet sauvignon.

CRITIC SCORES

Joe Czerwinski, Robert Parker's Wine Advocate	96
Andrew Caillard MW	96
Ken Gargett, The World of Fine Wine	95
Matthew Jukes	19.5+/20
Tyson Stelzer	96
Nick Stock, JamesSuckling.com	97

