

# BIN 150

Marananga Shiraz 2018

Bin 150 Marananga Shiraz is a sub-regional expression that is unmistakably Penfolds in character. Conceived from the ancient soils of Marananga, which lie very close to the centre of the Barossa Valley floor – slightly to the North West, where warm dry conditions and rich red soil provide the backbone to some of the region's best-known wines. Each release delivers a contemporary shiraz alternative, framed by a mix of oaks; French and American, old and new – crafted in the 'Penfolds way'.

## GRAPE VARIETY

Shiraz

## VINEYARD REGION

Marananga, Barossa Valley

## WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.69

## MATURATION

12 months in American oak (25% new, 25% 1-y.o.) and French oak (25% new, 25% 1-y.o.) hogsheads and puncheons

## VINTAGE CONDITIONS

Dry conditions prevailed during vine dormancy and the start of the growing season, with Marananga experiencing autumn rainfall well below average, a trend that continued into the early part of winter. A quarter of the long-term average rainfall was achieved in June. The second half of winter was wetter, with vines entering the growing season with good soil moisture profiles. Temperatures were below average during winter, however it warmed substantially through spring boosting vine growth and rushing the vines through flowering. Summer was dry, with no recorded major rain events. This carried into