



Reds From Penfold's

In the lead-up to the release in May of the 1993 Grange, together with its new white stablemate come new vintages of six Penfold red wines.

Each one of them defines a particular Australian red wine style. *St Henri*, *Bin 28*, and *Bin 389* all go back approximately forty years, and *Bin 407* and the *Clare Estate Red* are six and twelve years old.

In terms of style, *Bin 407* shows ripe, varietal cabernet sauvignon characteristics in combination with French and American oak. The *Clare Estate Red* is a merlot driven blend which can also include cabernet sauvignon, malbec and cabernet franc. It is Penfold's most contemporary style red.

Bin 128 is Coonawarra shiraz with French oak and *Bin 28* is based on warmer climate Barossa shiraz in combination with American oak. *Bin 389* is cabernet sauvignon in combination with shiraz.

In the traditional Penfold's regions of McLaren Vale the Barossa,

1995 was a warm vintage very suited to the Penfold's style, producing fully ripened grapes.

St Henri, developed in the mid 1950s captures the richness of ripe shiraz without oak influence. With extended bottle age, *St Henri* shows the distinctive fine elegance of a mature shiraz.

1995 Penfold's Coonawarra Shiraz Bin 128

Considerable reduced volume, reflecting the difficult Coonawarra vintage, but careful fruit selection has resulted in a wine with a lovely perfume and fruit character. A soft attractive shiraz for drinking with any red meat.

1995 Penfold's Kalimna Shiraz Bin 28

The excellent quality of Barossa Valley shiraz was the highlight of the vintage. The wine is 35% Barossa shiraz, plus material from Padthaway, McLaren Vale and the Clare Valley. Keep for five to eight years or drink now with red meat dishes or hard cheese.

1995 Penfold's Cabernet-Shiraz Bin 389

A 55% cabernet and 45% shiraz blend reflecting the high quality of 1995 shiraz. Grapes from the Barossa Valley, McLaren Vale and Padthaway. A very successful wine, already a rich and complex combination of ripe fruit and American oak. Keep for five to eight years or drink now with red meat or game dishes.

1995 Penfold's Cabernet Sauvignon Bin 407

A blend of fruit from different areas of South Australia with Padthaway dominant. The distinctive *Bin 407* style depends on a balance of warm and cool climate grapes. A rich and firm wine that you can drink now or over the next three to five years with red meat, especially lamb.

1994 Penfold's St Henri Shiraz Cabernet

The 1994 vintage in South Australia was very good and the 1994 *St Henri* draws on fruit from the Barossa Valley, McLaren Vale and Coonawarra. Ripe, well integrated tannins promise a great future for this balanced, impressively structured red. Will continue to develop and improve for ten to twelve years. Drink now with richly flavoured red meat or game dishes.

1996 Penfold's Clare Estate Red

An exceptional vintage has resulted in a delicious contemporary style of red wine with a blend of merlot, cabernet sauvignon and cabernet franc. One of the best Clare Estate reds to date. Drink now with lamb or veal or cellar for three to five years.

All Penfold's reds are on special for members this month.