



**W**hen it comes to venues for a tasting, Penfolds does it in style. These notes are written as I taste in a freshly decked out cellar door at Magill Estate with views over the vines, then the city of Adelaide and the sea. Does it make the wines taste better? No, but sets a high standard which they must match. Anyway, it's much more enjoyable than tasting in a cubicle.

**2015 Penfolds Bin 51 Eden Valley Riesling** A very fresh, very limey riesling which is generously flavoured and drinking well. A good spine of acidity livens the palate. If you opt to cellar this wine, monitor its progress closely. (\$30.00) ★★★★★☆

**2014 Penfolds Bin 311 Tumbarumba Chardonnay** There's plenty of richness and nuttiness here. The palate is filling out nicely and offering generous flavour enhanced by the typical Tumbarumba acidity. (\$40.00) ★★★★★☆

**2014 Penfolds Bin A Adelaide Hills Chardonnay** It's testimony to the quality of the fruit in that it carries 100% malolactic and 82% new French oak with ease. Oak certainly plays a part in the nose, together with barrel ferment nuttiness and funkiness. The palate is tightly structured, showing intense fruit, texture, grip and acidity. Although it's a showy wine, there's no doubt about the quality. (\$100.00) ★★★★★

**2013 Penfolds Yattarna Chardonnay** Yattarna has certainly evolved over the years. This vintage features predominantly southern Tasmanian fruit together with material sourced from the Adelaide Hills. It's a powerful yet restrained chardonnay with toasted cashew barrel ferment overtones. Everything is there - poise, grip, creaminess, intensity and acidity. (\$150.00) ★★★★★☆

**2014 Penfolds Bin 23 Adelaide Hills Pinot Noir** Quite ripe but varietal, showing stems and oak. It's big on the palate for a pinot noir, and is firm and oaky, lacking silkiness and finesse. (\$40.00) ★★★☆

**2013 Penfolds Bin 2 Shiraz Mataro** A red of ripeness and substance, offering brooding dark berry aromas and flavours, with hints of tilled earth and graphite. The sweet centre is wrapped in a coating of gently puckering tannin. (\$30.00) ★★★★★

++ *A multi region blend – Padthaway, McLaren Vale, Wrattenbully, Barossa Valley, Langhorne Creek & Robe.*

**2013 Penfolds Bin 28 Kalimna Shiraz** Big and rich, pushing the freshness boundary. This is a wine that might be loved by the "big is better" brigade, but it flirts with over-ripeness and the tannins aren't particularly fine. (\$40.00) ★★★

++ *Barossa Valley, McLaren Vale, Padthaway & Langhorne Creek.*

**2013 Penfolds Bin 150 Marananga Shiraz** The nose is substantial, with plenty of Barossa blackberry. Another big red, and it's quite fresh, but the tannins and oak are both prominent right now. (\$80.00) ★★★☆

**2013 Penfolds Bin 407 Cabernet Sauvignon** The blackcurrant varietal character shows through loud and clear in a strong, ripe way. "Sweet" fruit carries long into the finish and the oak (26% new) provides just-right support. (\$80.00) ★★★

++ *McLaren Vale, Padthaway, Coonawarra, Wrattenbully & Barossa Valley.*

**2013 Penfolds Bin 389 Cabernet Shiraz** A very impressive, classic Penfolds nose of richness and slightly toasty oak. The oak plays a fairly prominent role on a long, well structured palate that is certainly well-endowed with flavour. This wine definitely needs time. (\$80.00) ★★★☆

++ *Barossa Valley, McLaren Vale, Padthaway, Wrattenbully, Coonawarra.*



**2012 Penfolds St Henri Shiraz** A captivating expression of fresh, ripe shiraz. Hints of licorice add to the blackberry. The "sweet" fruit is backed up but fine, comparatively soft tannins which make for drinkability now, but the cellaring potential is decades. As usual, this wine saw no new oak, and is matured entirely in old 1,460 litre oak vats. (\$100.00) ★★★★★

++ *Barossa Valley, McLaren Vale, Adelaide Hills, Robe, Clare Valley.*

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**2013 Penfolds Magill Estate Shiraz** A fascinating, complex wine showing varietal blackberry with toasted nuts overtones. Perhaps the oak is a little overstated right now, but the freshness, intensity and length of fruit are impressive. Cellaring will be rewarded. (\$130.00) ★★★★★☆

**2013 Penfolds RWT Barossa Valley Shiraz** Ripe but fresh and perfumed, with well incorporated oak that doesn't make a strong statement of its own. The palate is intense and "juicy" - packed with Barossa goodness. (\$175.00) ★★★★★☆

**2013 Penfolds Bin 169 Coonawarra Cabernet Sauvignon** A big cabernet that still manages to show some leaf as well as cassis. The oak is quite prominent on the nose, but folds into the palate reasonably well. More Penfolds than Coonawarra. (\$350.00) ★★★★★☆

**2013 Penfolds Bin 707 Cabernet Sauvignon** A very concentrated wine that shows some cassis varietal character and carries its oak well. The tannins are admirably fine, and the long, fruit-driven finish is impressive. (\$500.00) ★★★★★☆

++ Adelaide Hills, Barossa Valley, Wrattenbully, Coonawarra.



**2011 Penfolds Grange** Any fears of the 2011 vintage being a little weak are allayed by the ripe, vibrant nose that leans to plums as well as blackberry. Although it shows "sweet" oak, it is very expressive of ripe shiraz fruit. The palate is supple and rich, with soft, mouth-coating tannins. The oak delivery on the finish is comparatively muted. I'm not sure how many people actually drink Grange rather than view it as a cellar asset, but the 2011 could be enjoyed with something like rib-eye on the bone right now. It can, of course, be aged for decades. As 2011 South Australian dry reds go, the 2011 Grange is a magnificent achievement. Its biggest problem is that it follows the 2010, one of the best Granges ever. (\$785.00) ★★★★★

++ Barossa Valley, McLaren Vale, Magill Estate. 100% shiraz.

As usual this annual launch was a pleasure to attend. The 2012 St Henri is a contender for best-ever, and is the relative bargain of a distinguished group of wines.

The tasting was followed by a lunch in the Magill Estate restaurant which ranks as my best meal of the year so far. Don't miss an opportunity to dine there.

<http://www.magillestate.com/>

Lester Jesberg

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