



## Bin 50 Shiraz 2017

Loved around the world, Lindeman's Bin Series wines are approachable in style, consistent in quality with global appeal. Designed to be opened, enjoyed and shared time and time again, these are wines people simply love to drink.

Lindeman's most well-known range began with the iconic Lindeman's Bin 65 Chardonnay, which was first launched in 1985 in response to the popularity of Lindeman's approachable and fruit-driven style of wines in the northern hemisphere.

Lindeman's Bin 50 Shiraz features aromas of vanilla, liquorice, dark berry fruits with a hint of peppery spice, while the full bodied palate shows blackcurrant, plum and vanilla flavours supported within a soft tannin structure that makes this wine immediately approachable.

### Winemaker Comments: Mark Thwaites

**Vintage Conditions:** The growing season leading up to the 2017 vintage was challenging. A wet and cold Spring season impacted early shoot development, with mild summer conditions interrupted by rain events. A season of extreme, sometimes isolated, weather events resulted in some vineyards being hit by storm and hail.

With a cool start to the season and with good soil moisture profiles, vintage commencement was late, running 3 to 4 weeks behind past seasons. The cooler weather and delayed ripeness favoured good varietal fruit flavour development in the whites and strong varietal fruit flavour and good colour, across the main stream red varieties.

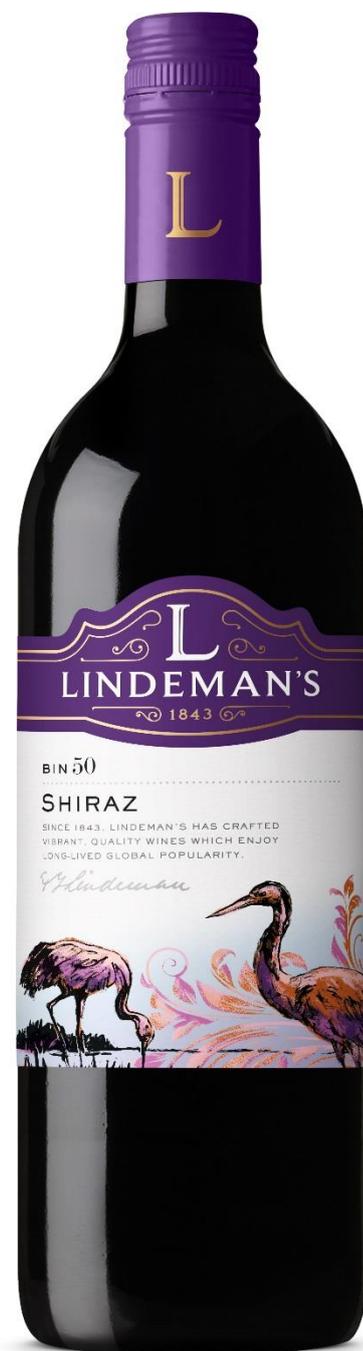
**Grape Variety:** Shiraz

**Maturation:** Destemmed, crushed, yeast inoculated, fermented at 20-24 degrees on skins in static fermenters and pumped over daily with periodic aeration. Malolactic fermentation completed on American oak

**Colour:** Deep red with purple hues

**Nose:** Packed with blackcurrant and spice, complimented by vanillin oak

**Palate:** Full and round, with flavours of dark red berry fruit supported by textural oak and seamless tannins



**Vineyard Region:** South Eastern Australia

**Harvest Date:** February to April 2017

**Wine Analysis:** Alc/Vol: 13.5%, Acidity: 6.3g/L, pH: 3.60

**Bottling Date:** Oct 2017

**Peak Drinking:** Immediately approachable, best consumed within 2 years of purchase

**Food Match:** Enjoy with roasted leg of lamb and hard cheeses

