“A deliberately different Bin 311 – at a stylistic crossroad. It happens – e.g. when Bin 28 in the 1960’s outgrew Kalimna.”

“No intention to ever abandon Tumbarumba – yet Tasmania and Adelaide Hills fruits also coolly beckon.

“Add a little new oak to interlock any regional irregularity to seal the deal. Bin 311 re-invention, re-birth, resurrection!”

BIN 311

Chardonnay 2017

OVERVIEW

Bin 311 Chardonnay truly reflects the winemakers’ mantra ‘we always go where the fruit grows best and where it best suits style’. In 2017, the fruit sourcing has moved to cool-climate multi-regional; Adelaide Hills, Tasmania, Tumbarumba. In true Bin 311 style, it exhibits lemon/lime aromas and a mineral acid backbone, complemented by barrel fermentation and maturation in French oak.

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Adelaide Hills, Tasmania, Tumbarumba

WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 6.4 g/L, pH: 3.17

MATURATION

Eight months in French oak (25% new)

VINTAGE CONDITIONS

The source regions for Bin 311 Chardonnay all enjoyed plentiful winter rainfall, with several records broken. In Tasmania, good winter rainfall continued well into spring. Tumbarumba in New South Wales was above the long-term average while the Adelaide Hills recorded the highest annual rainfall since 1992. Across all regions, the 2017 season was a return to more average conditions, following the warm, dry and early 2016 vintage. Maximum spring temperatures were low but minimum temperatures were higher than average and there was no frost. In contrast to the high rainfall in winter and spring, the season ended dry and clear. February conditions were unusually cool and dry, and as a result the grapes showed fine acidity and elegance. Harvest was pushed back by the generally cooler conditions, which allowed grapes to slowly develop flavour intensity. A warm and dry March provided a perfect end to the season with strong quality markers across all regions.

COLOUR

Light straw

NOSE

Fresh and inviting – complexed by yeast lees-derived nougat and ground pistachio/almond/roasted chestnut. Scents of deconstructed crème brûlée ‘flamed top and custardy middle’, enhanced by ripe white nectarine and peach fruits. A liberal sprinkle of crushed rock/pebble dust (quartz, limestone?) certainly adds interest.

PALATE


PEAK DRINKING

Now – 2025

LAST TASTED

July 2018