

# BIN 311

## CHARDONNAY 2018

Bin 311 Chardonnay truly reflects the winemakers' mantra 'we always go where the fruit grows best and where it best suits style'. In 2018, fruit sourcing moved to multi-regional cool-climate regions; Adelaide Hills, Tumbarumba, Tasmania. In true Bin 311 style, it exhibits lemon/lime aromas and a mineral acid backbone, complemented by barrel fermentation and maturation in seasoned oak. Minimal filtration is employed, preserving elegant fruit flavours.

### GRAPE VARIETY

Chardonnay

### VINEYARD REGION

Adelaide Hills, Tumbarumba and Tasmania

### WINE ANALYSIS

Alc/Vol: 13%, Acidity: 6.9 g/L, pH: 3.19

### MATURATION

10 months in French oak barriques  
(30% new, 20% 1-y.o., 50% seasoned)

### VINTAGE CONDITIONS

The 2018 Bin 311 showcases cool climate chardonnay from three of Penfolds favourite regions for this noble varietal, Adelaide Hills, Tumbarumba and Tasmania. All three regions enjoyed a relatively wet winter and spring which set the vines up well for the growing season. Tumbarumba had good rainfall right up to December, when a dry spell set in, while February temperatures were quite cool allowing for slow, consistent ripening. The Adelaide Hills had a very hot finish to the growing season with several heat spikes in January. Tasmania enjoyed clear and warm conditions over fruit set from January with no extreme heat days during the lead up to vintage. Harvest was an orderly affair, with grapes ripening evenly across the three regions. The grapes showed strong varietal character with desirable acidity.

### PEAK DRINKING

Now - 2025

### LAST TASTED

June 2019

### COLOUR

Light straw

### NOSE

Full-flavoured, endowed with a concentrated fruit spectrum of citrus, grapefruit and white peach.

Hints of sherbet, camomile and goats cheese complex the aromatic offer – a chardonnay cast assembled from three States of Australia.

Certainly, there's quite the performance happening in the glass, with barely a swirl of the glass and some air required to light up the stage!

### PALATE

First and foremost, this wine extolls freshness, yet not at the expense of an endearing richness and generosity of flavour. Whilst some may perceive it to be slightly 'larger-framed' than in previous years it nevertheless retains trademark Bin 311 mineral acidity and linearity.

Rockmelon and white peach fruits are pronounced. Underlying sherbet and fresh lemon tart impressions coupled with a lovely creaminess add to the structural and flavour pool.

A trademark Penfolds phenolic grip certainly doesn't curtail length or volume.

Yes, proactively rich, fresh and assertive! Drinkability? Do we have to wait?!

NUMBERS CAN BE EXTRAORDINARY