Bin 311 Tumbarumba Chardonnay 2008

Bin 311 Chardonnay is sourced from a single region and each year the fruit selection is made to reflect the Bin 311 style. In 2008, fruit sourcing has returned to Tumbarumba - one of Australia’s most exciting cool climate, high altitude viticultural districts. Penfolds has worked with Chardonnay from Tumbarumba since the early 1990s. The Bin 311 style typically expresses a mineral acid backbone, complemented by barrel fermentation and maturation in seasoned oak. Minimal filtration is employed, preserving the elegant fruit flavours.

VINEYARD REGION
Tumbarumba

VINTAGE CONDITIONS
A relatively frost free spring followed by good spring rains produced evenly balanced vines with healthy canopies and crop load. The fruit selected for Bin 311 was hand harvested in mid March and arrived at the winery in pristine condition. Attractive ripe citrus flavours were able to develop in Chardonnay, while hanging onto delicate acidity to create a wine with excellent balance and finesse.

GRAPE VARIETY
Chardonnay

MATURATION
This wine was matured for eight months in two and three year old French oak barriques.

WINE ANALYSES
Alc/Vol: 13.0%
Acidity: 6.82g/L
pH: 3.37

LAST TASTED
December 2008

PEAK DRINKING
Now to 2014

FOOD MATCHES
Chicken, Salad, Seafood

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR
Very pale straw with light green hues.

NOSE
Aromas of cashew nut and white peach with hints of kaffir lime leaf, lemon sorbet and complexing wet stone minerality and flintiness.

PALATE
A layered and textural palate displaying flavours of grapefruit pith, lemon and subtle creaminess coming from old (and barely noticeable) French oak maturation. Flinty, with a fine backbone of mineral acidity, this wine is complex and powerful, but at the same time, it's defined, showing great finesse.