



Bin 311 Tumbarumba

Chardonnay

2010

Bin 311 Chardonnay is sourced from a single region and each year the fruit selection is made to reflect the Bin 311 style. In 2010, fruit sourcing has again come from 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 exhibits a mineral acid backbone, complemented by barrel fermentation and maturation in seasoned oak. Minimal filtration is employed, preserving the elegant fruit flavours.

"At the foothills of the Snowy Mountains, Tumbarumba screams cool climate and high altitude. The Bin 311 displays the line, length and fruit precision to reflect this!"

Penfolds Chief Winemaker - Peter Gago.



VINEYARD REGION	Tumbarumba
VINTAGE CONDITIONS	The 2010 vintage enjoyed a frost free growing season. Flowering was mid-to-late November due to below average spring temperatures. Cool conditions during spring and summer allowed the fruit to ripen slowly and evenly, creating a wonderful balance of fruit ripeness and natural acidity. Chardonnay continued to be a stand-out performer for Tumbarumba, showing complexity and length of flavour on the palate.
GRAPE VARIETY	Chardonnay
MATURATION	This wine was matured for seven months in seasoned French oak barriques.
WINE ANALYSIS	Alc/Vol: 12.0% Acidity: 6.7g/L pH: 3.29
LAST TASTED	December 2010
PEAK DRINKING	Now to 2017
FOOD MATCHES	Free Roaming Chicken ballontine, truffle (Penfolds Magill Estate Restaurant, Spring Menu 2010).

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Very pale straw.

Intense white peach, lemon blossom, cashew nut, cream and elderflower integrate with a very subtle oak background.

Lemon sorbet runs in unison with slate / schist minerality. The palate has a fine structure with texture and remarkable linearity.

Barrel ferment and lees derived complexity creates further intrigue.

Taut, tight, linear and lithe! Tumbarumba's cool climate and high altitude continue to swing Australia's Chardonnay pendulum in the right direction.