



Penfolds[®]

BIN 311 HENTY CHARDONNAY

2011

Bin 311 Chardonnay is sourced from a single region and each year the fruit is selected, barrel-fermented and blended to best reflect the now well-established Bin 311 style.

In 2011, fruit was sourced from Henty Victoria—one of Australia's most exciting cool climate viticultural districts.

The Bin 311 style typically expresses a mineral acid backbone, complemented by barrel fermentation, subtle lees influence and sensitive maturation in seasoned oak. Minimal filtration is employed, preserving the elegant fruit flavours.

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

“Henty? Why not?! Only the best...! Sourcing fruit from cool-climate, oftentimes marginal vineyards, for this single-region style is always risky. In 2011 Henty delivered.”



COLOUR

Very pale straw.

NOSE

Exuberant aromatics... lemon meringue replete with nougat .

Lemon blossom, with oak playing a subtle, supporting roll.

Engages, entices—refreshingly, a youthful and zesty Chardonnay demeanour.

PALATE

Pink grapefruit and bright citrus flavours.

Sensitive lees handling and duration has enhanced mouthfeel and texture—inducing an even palate, yet retaining minerality and structural tightness.

Contained, crisp, confident!

VINEYARD REGION

Henty, Victoria.

VINTAGE CONDITIONS

Winter was long, cold and wet. Good spring rains typical of the region but not experienced for a number of years, combined with relatively mild conditions during flowering led to good fruit set. A very mild summer, with intermittent rainfall prolonged the ripening period and ensure good acid retention. Impressive flavour development was observed at low baumes enabling fruit to be picked with excellent natural acidity.

GRAPE VARIETY

Chardonnay.

MATURATION

Matured for seven months in new (18%), 1 year-old and seasoned French oak barriques.

WINE ANALYSIS

Alc/Vol: 12% Acidity: 6.7g/L pH: 3.29

LAST TASTED

January 2012

PEAK DRINKING

Now–2018

FOOD MATCHES

Lightly grilled King George Whiting—with only a skerrick of crushed rock salt and freshly squeezed lemon.