PETER GAGO
PENFOLDS CHIEF WINEMAKER

TUMBARUMBA

2012

GRAPE VARIETY Chardonnay.
MATURATION Matured for seven months in seasoned French oak barriques.
WINE ANALYSIS Alc/Vol: 12.5%, Acidity: 6.8g/L, pH: 3.19.
LAST TASTED December 2012.
FOOD MATCH from Jock Zonfrillo, Executive Chef, Magill Estate Restaurant – located at the spiritual home of Penfolds, South Australia: Poached southern rock lobster, pickled water lily, samphire, tangier pea, oxalis and broad bean.

“Agree, we admire Yattarna and Reserve Bin Chardonnays. But we DRINK Bin 311.”

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