



BIN 311

CHARDONNAY

TUMBARUMBA

2012

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

PETER GAGO
PENFOLDS CHIEF WINEMAKER

Bin 311 Chardonnay is sourced from a single cool-climate region and each year the fruit selection is made to reflect the Bin 311 style. In 2012, fruit sourcing has 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 elegant fruit flavours.

COLOUR Very pale straw.

NOSE Immediately, delicate aromas of spring flowers and lemon blossom abound, underpinned by nuances of nougat/biscuity lees derived complexity, concluding with traces of freshly squeezed lemon drops.

PALATE A fine and elegant palate showcasing by white peach and nectarine stonefruits, finishing with a lovely wet river stone minerality providing wonderful persistence of flavour.

VINEYARD REGION Tumbarumba.

VINTAGE CONDITIONS A vintage of mixed fortunes for this high altitude, marginal region. A cooler growing season, generally with full soil water profiles. Rainfall events close to flowering and throughout the month of November called for thorough management from the regions viticulture teams, precise canopy management important. A significantly drier finish, with some additional rainfall preceding harvest. Simultaneous, target ripeness was achieved. The 24th of March marked the harvest date for 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.

PEAK DRINKING 2012 – 2017.

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.