

**BIN 311**  
**TUMBARUMBA**  
**CHARDONNAY**

2016



*“A great example of a regional cool-climate Bin 311 release from a warmer vintage. Often ‘marginal’, not in 2016 - Tumbarumba delivers impressive generosity.”*

*“Yet again for Bin 311, the fruit certainly does all the talking! New oak? No thanks ... not required.”*

*“Continues to retain a wonderful point-of-difference when alongside other Penfolds chardonnays.”*

**PETER GAGO**  
**PENFOLDS CHIEF WINEMAKER**

<b>OVERVIEW</b>	Bin 311 Chardonnay is sourced to style from a single, cool-climate region. In 2016, 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 lemon/lime aromas and a mineral acid backbone, complemented by barrel fermentation and maturation in seasoned oak. Minimal filtration is employed, preserving elegant fruit flavours.	<b>COLOUR</b>	Very pale straw
<b>GRAPE VARIETY</b>	Chardonnay	<b>NOSE</b>	Fruits instantly arise ever so effortlessly - guava, lychee, green mango. Followed by (theorised) barrel fermentation-induced nougat, and wafts of freshly-baked apple galette. And to sign-off, whilst there is acknowledgement of a whiff of cordite (lees-derived?), no oak registers....
<b>VINEYARD REGION</b>	Tumbarumba	<b>PALATE</b>	The generosity promised on the nose is certainly delivered on the palate. A beguiling creamy texture energised by fresh, chalky acidity. Flavours of honeydew and tangelo fruits merge with those of slithered pistachio, cashew. Refreshing. Inviting.
<b>WINE ANALYSIS</b>	Alc/Vol: 12.5%, Acidity: 6.9 g/L, pH: 3.21	<b>PEAK DRINKING</b>	Now to 2024
<b>MATURATION</b>	Nine months in seasoned French oak barriques	<b>LAST TASTED</b>	August 2017
<b>VINTAGE CONDITIONS</b>	Winter rainfall replenished the soil profiles and water reserves for the start of the growing season. 2016 was one of the warmest growing seasons on record. Temperatures were well above the long term average during spring which encouraged excellent canopy growth and fruit-set. A warm and dry summer led to a very early and compressed harvest. Tumbarumba 2016 vintage produced high yields of great quality.		

*Penfolds*