Penfolds Reserve Bin Chardonnay has evolved into a wine that is now a distinctive, single-region style in its own right, and an integral part of the Penfolds portfolio. All fruit is hand-picked into small bins and then whole-bunch pressed. The juice is run off into barriques directly from the press, and allowed to undergo a wild fermentation. Enhanced mouthfeel and complexities are achieved by fermenting on full solids, using a relatively high percentage of new oak. The wine undergoes 100% wild, malolactic fermentation.

The fruit for the 2006 Reserve Bin 06A Chardonnay was sourced from cooler areas of the Adelaide Hills with the focus on individual vineyards from the Piccadilly Valley.

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR
Pale yellow with lively green tints. This wine could have been bottled yesterday, the colour looks so youthful!

NOSE
Attractive flint/cold stone aromas. Notes of lychee, grapefruit and kiwifruit are framed by lifted and stylish macadamia-like oak.

PALATE
Fine, elegant and linear, the palate comes as a surprise following a much different initial perception gleaned on the nose! The wine has a satin-like mouthfeel with peachy, melon and lemon curd fruit flavours.

This wine will continue to evolve and surprise.