Penfolds Reserve Bin A Chardonnay has evolved into a wine that is now a distinctive, single-region style in its own right, with a contemporary and distinctive Adelaide Hills Chardonnay persona. All fruit is hand-picked into small bins and then whole-bunch pressed. The juice is incrementally filled to barrique directly from the press, and allowed to undergo a natural fermentation, sans inoculation.

Every barrique is its own unique 225 litre ferment. Enhanced mouthfeel and complexities are achieved by fermenting on solids, using a selective mix of new & aged French oak. The wine undergoes 100% malolactic fermentation (all natural).

"12 calendar months later - a wine not afraid to follow the highly acclaimed and awarded 2008 Bin 08A. Different vintage, same DNA. Relative qualities, preferred vintage? That's your job!"

- P.Gago, April 2011

Winemaker comments by Peter Gago, Penfolds Chief Winemaker

Pale white gold with lime green hues.

In a word, complex.

Nectarine, white peach, grapefruit pith - an armoury of Adelaide Hills fruits, combined with citrus blossom, fresh macadamia nut and lemon meringue.

Exquisite struck match flirtiness completes an irresistible aromatic sensory experience.

Less about familiar Chardonnay fruit flavours, everything about texture, with just a splash of artefact...

Many flavours, Granny Smith apple, citrus fruits and lemon juice amid a layered yet linear palate, with mouth-watering wet-slate and chalk-like mineral acidity.

Contented oak and sedate phenolics present, yet not awaken/active.