



2009 Reserve Bin 09A

Chardonnay

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



VINEYARD REGION	Adelaide Hills
VINTAGE CONDITIONS	Adelaide Hills in 2009 started the season with good soil moisture levels after better winter rains than the previous two years. Warm, dry conditions in September and October with adequate soil water levels resulted in strong spring growth. Flowering was not as rapid as previous years due to lower December temperatures. These lower temperatures and rainfall near the end of flowering resulted in poor fruit-set. A heat-wave occurred in late January to early February, which required careful irrigation. Berry damage was minimal as the majority of vineyards had not started veraison during the heatwave. Resultingly, a reduced crop arrived at the winery in excellent condition.
GRAPE VARIETY	Chardonnay (100%)
MATURATION	9 months in French oak barriques 62% new, 38% one year old
WINE ANALYSIS	Alc/Vol: 12.4% Acidity: 6.1g/L pH: 3.29
LAST TASTED	January 2011.
PEAK DRINKING	2011 to 2018
FOOD MATCHES	Hindmarsh Island Mulloway, house-cured pancetta & apple cucumber.

Magill Estate Restaurant Autumn Menu 2011

Winemaker comments by Peter Gago, Penfolds Chief Winemaker

COLOUR

Pale white gold with lime green hues.

NOSE

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.

PALATE

Exquisite struck match flintiness 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 awoken/active.