

RESERVE BIN 13A
ADELAIDE HILLS
CHARDONNAY

2013



*“The sanctioned marriage of Adelaide Hills and Chardonnay
in union with barrel fermentation/French oak...converts any sceptic
into a true believer! Niche found!”*

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW 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 barrel directly from the press, and allowed to undergo a natural fermentation, sans inoculation. Every new and seasoned French oak barrique is its own unique 225-litre ferment. Enhanced mouthfeel and complexity is achieved by fermenting on solids, 100% malolactic fermentation (all natural).

GRAPE VARIETY Chardonnay

VINEYARD REGION Adelaide Hills

WINE ANALYSIS Alc/Vol: 13%, Acidity: 7.0 g/L, pH: 3.15

MATURATION 9 months in French oak barriques (40% new and 60% 1-y.o.)

VINTAGE CONDITIONS Welcomed winter rains and an early burst of spring warmth resulted in healthy vines. Windy conditions during flowering reduced yields. Daytime temperatures remained warmer than average throughout the growing season while nights remained cool. Near-perfect conditions for ripening were conducive to low disease pressure. The combination of low crops and mild conditions during ripening promoted quality via rich, varietal fruit characters and a heightened intensity of flavour and natural acidity - the hallmarks of the vintage.

COLOUR Very light straw with lime green hues

NOSE Nectarine and white peach fruits immediately register, meshed with a peach-blossom overlay. Engaging scents of roasted cashew nuts and pistachio nougat with a suggestion of air-dried pancetta. Complexing gun smoke/rock flint sulphides arise, compliments of earlier barrel fermentation and lees contact.

PALATE Composed, complete. A citrus and lemon sherbet zestiness in tandem with natural (limestone-like) mineral acidity. Fruit, acid and barely perceptible oak all cohesively aligned.

PEAK DRINKING Now – 2020

LAST TASTED July 2014

Penfolds