



RESERVE BIN A
ADELAIDE HILLS CHARDONNAY

2014

“Concise, Complex, Complete. If only linear began with a C.”

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: 12.5%, Acidity: 6.6 g/L, pH: 3.16

MATURATION Nine months in French oak barriques (82% new and 18% 1-y.o.)

VINTAGE CONDITIONS Above-average winter rainfalls replenished Adelaide Hills soil profiles for the start of the 2014 growing season. Spring rainfall was below the long-term average and cool weather allowed for an extended flowering period. A significant rainfall event in mid-February had minimal impact, simply slowing harvest and drier/milder conditions. This then ensured balanced flavour development, fruit exhibiting a brightness endowed with crisp acid retention and impressive fruit quality.

COLOUR Very pale straw – white gold

NOSE Powerfully aromatic – grapefruit, quince, fresh linen and evocative scented candle wax aromas confidently ascend. Ensuing, a savoury edge commensurate from this blend’s time in barrique on lees – non-cured cold meats and almond meal. And to sign-off, an ever-so-slight scent of rock flint.

PALATE Definitive Adelaide Hills fruited traits – stone fruit, white peach and nectarine. A fluffy peach-skin texture leading to a powdery acid finish. Compliant oak plays a supporting role, in no way either protruding nor detracting. Acidity is both balanced and focussed – offering great drive across the palate.

PEAK DRINKING Now – 2021

LAST TASTED July 2015