



Reserve Bin 04A Chardonnay

2004

From the initial trials started at the Magill Winery, Penfolds Reserve Bin Chardonnay has evolved into a wine that is now a distinctive style and an integral part of the Penfolds portfolio. All fruit is hand-picked into small bins and then whole bunch processed. The juice is run directly into the barrel from the press and is allowed to undergo wild fermentation. Mouthfeel and complexity are achieved by fermenting on full solids and using a high percentage of new oak. The wine undergoes 100% wild, malolactic fermentation.

The fruit for the 2004 was sourced from cooler areas of the Adelaide Hills with the focus on individual vineyards from the Piccadilly Valley. All fruit was handpicked and whole bunch processed, with a small parcel selected for the basket press at the Magill Winery.



VINEYARD REGION	Adelaide Hills
VINTAGE CONDITIONS	Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. Adelaide Hills fared well with some rainfall and a naturally cooler climate ultimately producing wines of elegance and intensity.
GRAPE VARIETY	Chardonnay
MATURATION	The wine was matured in 85% new oak for nine months, followed by three months in stainless steel. The wine was bottled with minimal filtration, under screwcap.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.20g/L pH: 3.29
LAST TASTED	December 2005
PEAK DRINKING	Now - 2013
FOOD MATCHES	Chicken breast, skin on, cooked in verjuice.

COLOUR

NOSE

PALATE

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

Straw.

An immediate and appealing lift of nutty (marzipan) oak with a core of apple and clove.

An impressively structured wine that has balance between citrus and peach fruits and a creamy, custard-like mid palate. The underpinning of stylish oak offers roasted nut flavours and structure to support the wine.