



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 mouth feel and complexities are achieved by fermenting on solids, using a selective mix of new and aged French oak. The wine undergoes 100% malolactic fermentation (all natural).

## REWARDS OF PATIENCE SEVENTH EDITION – TASTING NOTES

### RESERVE BIN A CHARDONNAY 2000 – 2010

#### 2000 RESERVE BIN 00A CHARDONNAY

Deep amber gold. Developed apricot, banana aromas with a touch of tobacco and lemon curd. Well concentrated but advanced with apricot, berry, tobacco flavours, fine cutting acidity with some creamy, butterscotch notes. Finishes chalky. Just about alive, but now reaching its end.

Drinking Window: Now••• Past

#### 2003 RESERVE BIN 03A CHARDONNAY

Pale–medium yellow. Intense lemon curd, verbena, pear-drop aromas with a touch of matchstick. Creamy, concentrated and supple wine with plenty of lemon curd, juicy pear, apricot flavours, underlying vanilla and mineral acidity. Past the mid-point of its drinking plateau, but should last for a while. 88% new oak.

Drinking Window: Now



#### **2004 RESERVE BIN 04A CHARDONNAY**

Pale-medium yellow. Lanolin, flinty, grapefruit, lemon curd aromas with a touch of herbs and hazelnut. Supple and creamy with fresh hazelnut, peach, apricot flavours, underlying grilled nut complexity and flowing mineral acid presence. Finishes crisp and long. A multi-layered wine with beautiful balance and presence. At the vertex of its development. 85% new French oak. Screwcap.

Drinking Window: Now••• 2016

#### **2005 RESERVE BIN 05A CHARDONNAY**

Pale yellow. Intense pear skin, white peach aromas with flinty notes and hints of grilled nuts/vanilla. Lemon curd, white peach, apricot flavours with underlying vanilla, spicy oak, chalky textures and fine indelible, mouth-watering acidity. Finishes long and tangy. Still youthful and bright with just a touch of maturity. 85% new French oak.

Drinking Window: Now

#### **2006 RESERVE BIN 06A CHARDONNAY**

Pale yellow. Intense grapefruit, lime, flinty aromas with vanilla, roasted chestnut notes. Understated but superb grapefruit, lime flavours, nuances of savoury new oak, grilled nuts and plenty of flinty complexity. Finishes chalky and minerally. A classic contemporary style. Surprisingly linear and tight but with wonderful vinosity. Should hold for at least a few more years but lovely to drink now.

Drinking Window: Now



### **2007 RESERVE BIN 07A CHARDONNAY**

Pale yellow. Fragrant, lemon curd aromas with herb, lime, verbena notes. Medium intense lime/lemon, tonic water flavours with bitter textures and marked acidity. It still has line and length but herb garden and hard edges prevail. A modest vintage with limited potential.

Drinking Window: Now••• 2016

### **2008 RESERVE BIN 08A CHARDONNAY**

Pale yellow. Flinty, matchstick aromas with toasty, lemongrass notes. A well-concentrated, medium-weighted wine with lemon, flinty flavours, pronounced linear acidity and underlying savoury nuances. A crunchy dry finish with a bitter lemon/tonic water aftertaste. Should develop more richness and complexity with bottle age.

Drinking Window: Now••• 2018

### **2009 RESERVE BIN A CHARDONNAY**

Pale yellow. Very fresh, beautifully focused wine with flinty, matchstick, grapefruit aromas and underlying savoury notes. Attractive wine with grapefruit, lemon curd, flinty flavours and yeasty complexity, loose-knit, chalky textures and marked acidity. Finishes tangy and long. Very classic with elegance, vinosity and power. An impressive wine with an equally impressive Australian Wine Show record.

Drinking Window: Now••• 2018



## 2010 RESERVE BIN 10A CHARDONNAY

Pale yellow. Beautifully intense, lemon rind, grapefruit, white peach aromas with mineral, flinty, chalky notes, grilled nuts and yeasty complexity. Well-concentrated white peach, camomile, flavours with superb yeasty, chalky, grapefruit textures, a touch of tonic water and vanilla oak notes. Finishes chalky firm. A delicious wine with potential now unfolding.

Drinking Window: Now••• 2020



## 2011 RESERVE BIN A CHARDONNAY

Medium crimson. Fresh blueberry, cranberry, raspberry aromas and flavours. Generous and supple on the palate with surprisingly seductive fruit and silky dry textures. The tannins build up firm and slightly sappy at the finish. An impressive result considering vintage conditions. Punches well above its body weight. An early drinking style though. Tasted in Sydney 2013.

Drinking Window: Now••• 2015

