

# RESERVE BIN A

Adelaide Hills Chardonnay 2019

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 expressive Adelaide Hills chardonnay persona. Fruit is hand-picked into small bins and then whole-bunch pressed. A portion of 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 and maturing on solids with regular yeast lees stirring. 100% malolactic fermentation (all natural).

## GRAPE VARIETY

Chardonnay

## VINEYARD REGION

Adelaide Hills

## WINE ANALYSIS

Alc/Vol: 13%, Acidity: 7.0 g/L, pH: 3.18

## MATURATION

Eight months in French oak barriques (80% new)

## VINTAGE CONDITIONS

Rainfall was well below average during the growing season, however good falls in June and August ensured optimal soil moisture levels for budburst. Cold, wet and windy weather prevailed during flowering, which caused poor fruit-set and a significant reduction in the anticipated crop size. Summer was generally hot, with two heatwaves in January mitigated by cooler spells in-between. In contrast to some warmer regions, Adelaide Hills vines were well placed to see off the summer heat spikes with few issues. The growing season finished well, with mild conditions leading into vintage. Chardonnay grapes displayed strong varietal character and retained good natural acidity.

## COLOUR

Very pale gold with lime green hues

## NOSE

Restrained upon first pour. Induce awakening via a sprightly decant, or vigorous swirl.

Primary white peach and assorted stone fruits give way to tempting scents of fresh crème anglaise/pana cotta.

Oak (just) evident, yet impressively integrated (80% new?!)

Wafts of struck-match prancing above; intense, smoky barrel-ferment notes lurking below.

Complexingly challenging – an abundance of character, yet not saturated; aromatically bedazzling, yet not an assault.

## PALATE

*Adelaide Hills fruit* → soaring and intense white peach fruits and defined natural acidity.

*Barrel-ferment* → an interwoven nuttiness (roasted cashew) and pliant tension.

*Lees contact* → crème brûlée notes, volume and a heightened leesy texture.

The acidity noted above is not a defining feature – more of a softer/gentler acidity playing a supporting role – complimentary to texture.

An expansive palate that grows – propelled by persistent flavours and textural integrity.

## PEAK DRINKING

Now - 2030

## LAST TASTED

March 2020