

BIN 311 TUMBARUMBA CHARDONNAY

2015

“A relatively recent millennial Penfolds reformation of its Chardonnay style(s) has strenuously embraced the vineyards of Tumbarumba.”

“Yattarna now has to share this region’s spoils with its Bin 311 Chardonnay stablemate. And why not?!”

“A refreshingly ‘different’ Chardonnay expression – many would be hard pressed to guess this wine blind!”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	Bin 311 Chardonnay is sourced to style from a single, cool-climate (and some would say risky, marginal) region. In 2015, fruit sourcing has again come from Tumbarumba – one of Australia’s most exciting, cool-climate, high-altitude, viticultural districts. Penfolds has worked with Chardonnay from Tumbarumba since the early 1990s. The Bin 311 style typically exhibits a mineral acid backbone, complemented by barrel fermentation and maturation in seasoned oak. Minimal filtration is employed, preserving elegant fruit flavours.
GRAPE VARIETY	Chardonnay
VINEYARD REGION	Tumbarumba
WINE ANALYSIS	Alc/Vol: 13.5%, Acidity: 6.5 g/L, pH: 3.29
MATURATION	Nine months in seasoned French oak
VINTAGE CONDITIONS	Frost risk was greatly reduced in Tumbarumba due to warmer than average minimum temperatures for spring. Rainfall during winter and spring was minimal, reducing canopy growth. Above average summer rainfall (January was double the long-term average) increased the potential for Botrytis. However, careful vineyard management reduced disease risk. Temperatures through January/February were below average allowing the grapes to develop slowly, ensuring full flavour ripeness and retention of natural acidity.
COLOUR	Pale straw with green hues
NOSE	Citrus notes, compliments of Tumbarumba. Also appealingly apparent - apple, nashi pear, grated cucumber salad, snow pea and just the faintest floral undertone. A captivating ‘sea-spray’ lightness ethereally hovers above this wine – airy, wispy, seductive. Whilst oak doesn’t intrude, complexing hybrid scents of wet oats and crushed biscuit no doubt arise from associated yeast lees batonnage in Bin 311’s compliant and well-seasoned French-oak barriques.
PALATE	Fresh nectarine and white stone fruit flavours prevail amid traces of (calimyrna?) fig. Hints of almond meal, unsalted cashew/brazil nut... with a beguiling creaminess and Chardonnay ‘waxiness’ texturally enlivening mouthfeel. Palate closure stylishly activated via a defined line of slate-like/mineral acid.
PEAK DRINKING	Now – 2023
LAST TASTED	June 2016