



Reserve Bin A Chardonnay

2007

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 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 mouthfeel and complexities are achieved by fermenting on full solids, using a selective mix of new & aged French oak. The wine undergoes 100% malolactic fermentation (all natural), and is bottled unfiltered.

"Generally speaking, a hot and dry year in South Australia, yet for those that ventured into the higher altitudes and cooler climates of Adelaide Hills, an unexpected silver lining."

Peter Gago - Penfolds Chief Winemaker



VINEYARD REGION	100% Adelaide Hills
VINTAGE CONDITIONS	In 2007 the Adelaide Hills experienced a dry winter, with only a small amount of January rainfall resulting in lower than average yields. The dry conditions experienced in South Australia did not affect the region as much as others due to the naturally cooler environment and good supplies of local underground water. All varieties performed well; the highlights were Chardonnay.
GRAPE VARIETY	Chardonnay
MATURATION	Barrel fermented and matured for nine months on lees in 100% French oak barriques - 75% new, with the remainder one and two year old.
WINE ANALYSIS	Alc/Vol: 12.5% Acidity: 6.70g/L pH: 3.20
LAST TASTED	January 2008
PEAK DRINKING	Now to 2014
FOOD MATCHES	Moroccan chicken with almond and spinach couscous.

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Very pale straw with lime green hues.

Brazen wild ferment characters of struck match and gun flint, with white peach and sweet almond nougat also justifiably seeking attention. Cashew / nutty oak weaves through the fruit with elements of caraway seed and white stonefruit complexing the offer.

An assortment of hybrid secondary characters suggest a modicum of winemaker influence here. Although replete with a convincing creamy mid palate, it's the grip, 'crunchiness' and gun flint that extolls '07A's 'wild side', with stonefruits and fine, lingering acidity on the finish.