



Bin 311 Tumbarumba Chardonnay

2005

Bin 311 Chardonnay is sourced from a single region. Each year a selection will be made from a region to best reflect the Bin 311 style. Individual sites are then chosen to respect the 'terroir' and to reflect the characters of both vineyard and region. Penfolds has worked with Chardonnay from Tumbarumba since the early 1990s. As the vines have aged and Penfolds understanding of the region has evolved, it seems only natural to demonstrate this experience, and the outstanding vintage, with the 2005 Penfolds Bin 311 Tumbarumba Chardonnay. The style expresses regional fruit characters. A mineral acid backbone is complimented by fermentation, and then maturation in two and three year old oak. Minimal filtration is employed, preserving the elegant fruit flavours.



VINEYARD REGION	Tumbarumba
VINTAGE CONDITIONS	2005 was an excellent vintage for Tumbarumba. A cooler season than 2004 with good winter and spring rain ensured balanced canopies. Little summer rain and a dry autumn kept disease pressures to a minimum. Low yields meant excellent flavours, especially in Chardonnay which was the standout variety.
GRAPE VARIETY	Chardonnay
MATURATION	This wine was fermented in two and three year old French oak barriques and matured on lees in stainless steel.
WINE ANALYSIS	Alc/Vol: 13.0% Acidity: 6.80g/L pH: 3.30
LAST TASTED	2005-12-07
PEAK DRINKING	Now - 2013
FOOD MATCHES	Aperitif, Salad, Seafood

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

COLOUR

Elementary white with a ripe lemon hue.

NOSE

Explosive aromas of freshly crushed crab apples and lemon rind are completed by a subtle mineral aroma reminiscent of fresh sea air.

PALATE

On the palate, a lavish array of complex fruits combine with nectarous mouth watering acid. White stone fruits, figs and pick grapefruit are balanced by a creamed honey mid-palate.