

RESERVE BIN A
ADELAIDE HILLS CHARDONNAY

2012



“A complex and well-structured wine with great intensity of flavour afforded by one of the great Adelaide Hills vintages. Benchmark Bin A!”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	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).
GRAPE VARIETY	Chardonnay.
VINEYARD REGION	Adelaide Hills.
WINE ANALYSIS	Alc/Vol: 12.5%, Acidity: 6.7 g/L, pH: 3.21.
MATURATION	100% French oak barriques (53% new).
VINTAGE CONDITIONS	The 2012 vintage produced above average rainfalls throughout the growing season with a mild to warm summer. During the ripening period, optimum temperatures prevailed right through to harvest. This, along with lower than average crops and great canopy growth, gave way for wonderful flavour development in what is deemed an exceptional white vintage.
COLOUR	Pale straw with light green hue.
NOSE	Unmistakably Penfolds! Unashamedly Bin A! Initially, complex aromas of pronounced gun-smoke flintiness amid lightly roasted cashew nut and nougat. Ensuing white stone fruits – peach and nectarine, archetypal of Adelaide Hills, with a faint suggestion of lemon zest.
PALATE	Fresh and vibrant bursts of citrus and white stonefruit precede a beguiling palate that boasts persistence and power whilst retaining a certain elegance. Wonderful length of flavour – biscuit, lemon cheesecake, rich and textural with subtle creaminess harmonising amid wet slate-like acidity.
PEAK DRINKING	Now – 2020.
LAST TASTED	November 2013.