



Penfolds[®]

RESERVE BIN 10A CHARDONNAY

2010

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).

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

“After the unparalleled success of the 2009 Reserve Bin A Chardonnay, any subsequent vintage was always going to struggle to reach the same lofty heights, but the 2010 looks like the perfect follow-on to the accoladed 2009 vintage”

(Kym Schroeter, Senior White Winemaker)

COLOUR

Pale straw.

NOSE

Unmistakable Adelaide Hills grapefruit and white stone-fruits coupled with definitive Reserve Bin-style aromatics—wet rock/gun flint. The 2010 vintage imprint induces a creaminess and its own set of complexities—lemon curd/sorbet, apple-pie pastry, ... and a suggestive yet fleeting waft of iodine/oyster. As always, the noble task of oak intervention to support, not to distract? Achieved.

PALATE

Alive. Fresh and lively. Beckons ... A textural and layered structure weaves its web and captures all—lemony citrus flavours, mineral brightness, cashew nuttiness, underlying creaminess, crisp and savoury acidity. Tight and long, innocently aided and abetted by the retention of phenolic and French oak-derived niceties. Assured and complete—the spoils of a rich tapestry of many Adelaide Hills Chardonnay vineyards ... many colours, much complexity, contemporary.

VINEYARD REGION

Adelaide Hills, South Australia.

VINTAGE CONDITIONS

Winter and spring rainfall in the Hills was above average, setting up welcomed conditions for the 2010 growing season. Warm November temperatures were favourable for fruit set. Summer temperatures were warm during the daytime, rarely extreme and cool nights were maintained which allow fruit to ripen evenly. Consequent flavour development was impressive, natural acidity maintained and in keeping with the outstanding 2010 vintage conditions that prevailed across most of the State.

GRAPE VARIETY

Chardonnay.

MATURATION

Matured for nine months in French oak barriques 72% new, 28% one year old.

WINE ANALYSIS

Alc/Vol: 13.0% Acidity: 5.7g/L pH: 3.16

LAST TASTED

March 2012

PEAK DRINKING

2012–2019

FOOD MATCHES

King Island marron, peas, young shoots, chickweed, wood sorrel and honey (Magill Estate Restaurant).