



# Reserve Bin 05A Chardonnay 2005

Penfolds Reserve Bin Chardonnay has evolved into a wine that is now a distinctive style and an integral part of the Penfolds portfolio. All fruit, sourced from the Adelaide Hills, is hand-picked into small bins and then whole bunch processed. The juice is run directly into the barrel from the press and is allowed to undergo natural fermentation. Mouthfeel and complexity are achieved by fermenting on full solids and using a high percentage of new oak. The wine undergoes 100% wild, malolactic fermentation.



VINEYARD REGION	Adelaide Hills
VINTAGE CONDITIONS	The 2005 vintage was of consistent good quality with favourable seasonal conditions - particularly mild temperatures, with few sustained hot periods. Moderate and generally well timed rainfall resulted in good quality and steady ripening of fruit, with full varietal character development.
GRAPE VARIETY	Chardonnay
MATURATION	This wine was matured for 10 months in new (85%) and seasoned French oak barriques.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.0g/L pH: 3.33
LAST TASTED	September 2006
PEAK DRINKING	Now to 2014
FOOD MATCHES	Vitello tonnato

## Winemaker comments by Peter Gago - Penfolds Chief Winemaker

### COLOUR

Pale straw  
A very complex aroma, immediately appealing with lifted aromas of slaked almonds, freshly picked figs and stone fruit. Spice and malt like characters from the oak are seamlessly integrated.

### NOSE

This is an impressively structured wine, offering elegance with generosity of flavour. Stone fruit, toasted nuts and a hint of pickled ginger provide a complex array of flavours. This is a wine that could be aged for many years, as per its lineage.

### PALATE