



Reserve Bin 06A Chardonnay 2006

Penfolds Reserve Bin Chardonnay has evolved into a wine that is now a distinctive, single-region style in its own right, and an integral part of the Penfolds portfolio. All fruit is hand-picked into small bins and then whole-bunch pressed. The juice is run off into barriques directly from the press, and allowed to undergo a wild fermentation. Enhanced mouthfeel and complexities are achieved by fermenting on full solids, using a relatively high percentage of new oak. The wine undergoes 100% wild, malolactic fermentation.

The fruit for the 2006 Reserve Bin 06A Chardonnay was sourced from cooler areas of the Adelaide Hills with the focus on individual vineyards from the Piccadilly Valley.



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| VINEYARD REGION | Adelaide Hills |
| VINTAGE CONDITIONS | The dry conditions experienced in South Australia did not affect the Adelaide Hills as much as other regions due to the naturally cooler environment and supplies of local underground water. Vineyards in this elevated, cool climate region did well, albeit with lower yields. |
| GRAPE VARIETY | Chardonnay |
| MATURATION | This wine was matured for nine months in new (75%) and one and two year old (25%) French oak barriques. |
| WINE ANALYSIS | Alc/Vol: 13.0% Acidity: 5.9g/L pH: 3.31 |
| LAST TASTED | 7.11.2007 |
| PEAK DRINKING | Now to 2015 |
| FOOD MATCHES | Ideal with rich seafood dishes and creamy sauces. |

COLOUR

Winemaker comments by
**Peter Gago - Penfolds Chief
Winemaker**

Pale yellow with lively green tints. This wine could have been bottled yesterday, the colour looks so youthful!

NOSE

Attractive flint/cold stone aromas. Notes of lychee, grapefruit and kiwifruit are framed by lifted and stylish macadamia-like oak.

PALATE

Fine, elegant and linear, the palate comes as a surprise following a much different initial perception gleaned on the nose! The wine has a satin-like mouthfeel with peachy, melon and lemon curd fruit flavours.

This wine will continue to evolve and surprise.