



Bin 311 Tumbarumba

Chardonnay

2009

Bin 311 Chardonnay is sourced from a single region and each year the fruit selection is made to reflect the Bin 311 style. In 2009, fruit sourcing has come from Tumbarumba - one of Australia's most exciting cool climate, high altitude viticultural districts.

Penfolds has worked with Chardonnay from Tumbarumba since the early 1990s. The Bin 311 style typically exhibits a mineral acid backbone, complemented by barrel fermentation and maturation in seasoned oak. Minimal filtration is employed, preserving the elegant fruit flavours.

"Tumbarumba continues to deliver! With each release the vines get older and more resilient to the many challenges of high altitude and cool climate."

Penfolds Chief Winemaker - Peter Gago.



VINEYARD REGION	Tumbarumba
VINTAGE CONDITIONS	Tumbarumba in the western foothills of the Snowy Mountains had a typical frosty start to the 2009 vintage with marginal spring frosts damaging several vineyard pockets. A strong growing season created healthy leaf canopies and balanced vines, with fruit parcels during harvest chosen specifically to suit Bin 311's style. The high altitude and cool air sinking off the Snowy Mountains in Tumbarumba helped to preserve natural acidity and crisp, cool climate Chardonnay flavours.
GRAPE VARIETY	Chardonnay
MATURATION	This wine was matured for nine months in two and three year old French oak barriques.
WINE ANALYSIS	Alc/Vol: 13.0% Acidity: 7.1g/L pH: 3.16
LAST TASTED	December 2009
PEAK DRINKING	Now to 2015
FOOD MATCHES	Shallow fried calamari with aioli.

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Bright pale straw with green hues.

NOSE

Loquat, Nashi pear fruits and scents of fresh apple crumble combine to propel the first wave of allure / appeal. Allied nectarine, tangerine and quince characters follow in support.

PALATE

A wet stone minerality provides line and length on the palate, supporting layers of white stone-fruits and grapefruit / lemon citrus characters.

In parallel to the fruits, barrel ferment and lees derived complexities add to the texture and palate depth / length.

A tactile confirmation that Tumbarumba continues to re-inforce the stature and success of Australian cool climate Chardonnay.