



Bin 311

Orange Chardonnay 2007

The PENFOLDS Bin 311 Chardonnay was first released from the 2005 vintage and the commitment was made to always source from a single region. Each year a selection is made from a region that best reflects the Bin 311 style. Individual sites are then chosen to respect the 'terroir' and to reflect the characters of both vineyard and region.

The first two releases were sourced from the Tumbarumba region at the foothills of the snowy mountains in southern New South Wales. PENFOLDS has had a long-standing winemaking involvement in NSW originally in the Hunter (with the famous Hunter Valley Dalwood vineyards), Rooty Hill, Minchinbury and more recently in Tumbarumba and Orange. In 2007, ideal growing conditions in Orange resulted in exceptional parcels of Chardonnay that were perfectly suited to the PENFOLDS Bin 311 style.

The PENFOLDS Bin 311 Orange Chardonnay expresses true regional fruit characters, with a firm mineral acidic backbone complimented by barrel fermentation and maturation in new and old French Barriques. Minimal filtration ensured this wine preserved the elegant fruit flavours derived from our unique vineyards.



VINEYARD REGION	Orange, New South Wales
VINTAGE CONDITIONS	The Orange climate is strongly influenced by and largely dependent on elevation. Mild to warm midsummer mean temperatures seldom rising above 32 degrees celcius, are offset by cool to very cool nights during the growing season, allowing for good flavour development without compromising natural acidity levels. The undulating countryside is of fundamental importance in determining site selection. The soils vary widely, reflecting the different geological strata of the parent rock but falling into four main groups. The 2007 vintage benefited from solid rain during the early part of the season, while the warmer January/February temperatures ensured perfect fruit development.
GRAPE VARIETY	Chardonnay
MATURATION	This wine was matured for 8 months in one, two and three year old French barriques.
WINE ANALYSIS	Alc/Vol: 12.5% Acidity: 6.0g/L pH: 3.15
LAST TASTED	6.12.2007
PEAK DRINKING	Now to 2015
FOOD MATCHES	Seafood, Chicken & Veal

COLOUR

NOSE

PALATE

Winemaker comments by
Peter Gago - PENFOLDS Chief
Winemaker

Pale straw

The nose offers lifted floral aromas, leaning towards blood orange and white nectarine characters, while subtle nuances of nuttiness add to the complexity of this wine's bouquet.

An extremely elegant wine and a wonderful expression of cool climate chardonnay. Vibrant white stone fruit flavours combine beautifully with the almost nougat like flavours on the mid palate. A wine with incredible structure; highlighted by the soft, refreshing acidic backbone that runs a core through the wine and the perfectly balanced long, lingering finish.