BIN 311 TUMBARUMBA CHARDONNAY

2013

"One of the more generous Bin 311s, yet still showcasing that fine, mineral acid core that has become synonymous with Tumbarumba and Bin 311."

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	Bin 311 Chardonnay is sourced from a single cool-climate region and each year the fruit selection is made to reflect the Bin 311 style. In 2013, 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 elegant fruit flavours.
GRAPE VARIETY	Chardonnay
VINEYARD REGION	Tumbarumba
WINE ANALYSIS	Alc/Vol: 13%, Acidity: 6.2 g/L, pH: 3.17
MATURATION	100% seasoned French oak
VINTAGE CONDITIONS	The 2012/2013 growing season was generally warm and very dry for Tumbarumba. Supplementary irrigation systems were used for the first time in years in an effort to maintain healthy vine canopies and protect fruit from direct sunlight. The weather did have an upside with disease pressure extremely low during the growing season. In general, the 2013 vintage in Tumbarumba will be viewed favourably from a quality perspective. Yields were low; however the crop ripened easily and evenly in the prevailing conditions and was harvested earlier than in recent years.
COLOUR	Pale white gold
NOSE	Wonderful purity – white peach, loquat and lemon blossom florals hovering over wet stone minerality with a complexing nutty/nougat semblance.
PALATE	Again – Purity! Lemon/lime juice and nuances of grapefruit atop a defined citrus-like acid nucleus! Structural and textural, closing with lemon pith phenolics providing great mouthfeel and length of flavour. Beguiling and elegant!
PEAK DRINKING	Now – 2020
LAST TASTED	December 2013