



Bin 311 Tumbarumba Chardonnay 2008

Bin 311 Chardonnay is sourced from a single region and each year the fruit selection is made to reflect the Bin 311 style. In 2008, fruit sourcing has returned to 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 expresses a mineral acid backbone, complemented by barrel fermentation and maturation in seasoned oak. Minimal filtration is employed, preserving the elegant fruit flavours.



VINEYARD REGION	Tumbarumba
VINTAGE CONDITIONS	A relatively frost free spring followed by good spring rains produced evenly balanced vines with healthy canopies and crop load. The fruit selected for Bin 311 was hand harvested in mid March and arrived at the winery in pristine condition. Attractive ripe citrus flavours were able to develop in Chardonnay, while hanging onto delicate acidity to create a wine with excellent balance and finesse.
GRAPE VARIETY	Chardonnay
MATURATION	This wine was matured for eight months in two and three year old French oak barriques.
WINE ANALYSIS	Alc/Vol: 13.0% Acidity: 6.82g/L pH: 3.37
LAST TASTED	December 2008
PEAK DRINKING	Now to 2014
FOOD MATCHES	Chicken, Salad, Seafood

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Very pale straw with light green hues.

NOSE

Aromas of cashew nut and white peach with hints of kaffir lime leaf, lemon sorbet and complexing wet stone minerality and flintiness.

PALATE

A layered and textural palate displaying flavours of grapefruit pith, lemon and subtle creaminess coming from old (and barely noticeable) French oak maturation. Flinty, with a fine backbone of mineral acidity, this wine is complex and powerful, but at the same time, it's defined, showing great finesse.