

# RESERVE BIN A

## ADELAIDE HILLS CHARDONNAY 2020



Reserve Bin A Chardonnay has evolved into a wine that is now a distinctive, single-region style in its own right, with a contemporary and expressive Adelaide Hills chardonnay persona. Fruit is hand-picked into small bins and then whole-bunch pressed. A portion of the juice is incrementally filled to barrel directly from the press and allowed to undergo a natural fermentation, sans inoculation. Every new and seasoned French oak barrique is its own unique 225-litre ferment. Enhanced mouthfeel and complexity is achieved by fermenting and maturing on solids with regular yeast lees stirring. 100% malolactic fermentation (all natural).

### GRAPE VARIETY

Chardonnay

### VINEYARD REGION

Adelaide Hills

### WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 7.2 g/L, pH: 3.19

### MATURATION

Eight months in French oak barriques (86% new, 14% 1-y.o.)

### VINTAGE CONDITIONS

The Adelaide Hills experienced an extended dry season, which followed significant lack of rain in both 2018 and 2019. As a result, water resources were stretched over the growing season. The prevailing dry weather meant there were few pest or disease problems to bother growers. A normal and even budburst occurred in early September 2019 in cool, dry conditions. A cold air mass moved across the Mount Lofty Ranges on September 17th which caused some isolated frosts. October was warmer, encouraging vines to accelerate growth, however a cool November slowed vine phenology and canopy development. The region was hit by devastating fires in December with significant loss of vines. December and January were warm and windy. Decent rainfall towards the end of January reduced vine stress significantly. It was with a sense of relief that autumnal conditions arrived early in February. Sunny days and cool nights were perfect for finishing off grapes across the region. Harvest was around a week later than usual. As expected, the yields were well down, but this was offset by some outstanding parcels of chardonnay.

### COLOUR

Very pale straw with lemony-green/Tahitian lime-skin hues

### NOSE

Alerted by very subtle struck-match, flint ... followed by French pastry with lemon glaze, grapefruit/white-peach.

Evident thereafter - citrus blossom, poached pear, brûlée, brioche, a light custardy creaminess, and a modicum of nuttiness (cashew).

An ever-so-subtle wet-slate minerality adds to the charm.

Balanced, seamless oak in harmony.

### PALATE

Alluring glimpses of freshly cut fig, grapefruit and lemon, with a slight briny element.

Fruit is the hero here, and dare it be said - arguably outshining the winemaking input!

Linearity with thrust/drive. Natural acidity binds all together, rendering a refreshing and lingering finish.

Restrained - needs time. A sleeper.

### PEAK DRINKING

2022 - 2030

### LAST TASTED

April 2021