

BIN 311

CHARDONNAY 2022



Bin 311 Chardonnay truly reflects the winemakers' mantra of going where the fruit grows best and where it best suits style. From the 2017 release of Bin 311, fruit sourcing moved from single region to multi-regional. Today the cool climate vineyards of Tasmania, Tumbarumba and the Adelaide Hills are our primary source of fine quality chardonnay. In true Bin 311 style, not unlike Yattarna, it exhibits lemon/lime aromas and a mineral acid backbone, complemented by barrel fermentation and maturation in new and seasoned oak.

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Tasmania, Tumbarumba, Adelaide Hills

WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 6.5 g/L, pH: 3.09

MATURATION

Eight months in French oak barriques (34% new)

VINTAGE CONDITIONS

Tasmania's winter rainfall was below average, however a wetter than average October resulted in favourable soil moisture profiles leading into budburst. A series of cold fronts brought spring snow to elevated parts of the state, but there were no frost events in the vineyards. Lower spring temperatures and gusty winds during flowering resulted in lower than anticipated yields. Warmer summer temperatures prevailed throughout the season, however there were no days recorded >35°C. The optimal conditions during veraison ensured there was no disease pressure. Quality was exceptional in both company and grower vineyards. La Niña made her presence felt in Tumbarumba, with very heavy downpours of rain before and after flowering. However, dry conditions kicked in afterwards and yields and quality were both excellent. The Adelaide Hills vintage 2022 was celebrated for its long cool ripening and the forecast La Niña failing to cause any real problems. The region enjoyed healthy winter rainfall and a relatively dry September which encouraged good canopy development and even budburst. Spring temperatures were generally cooler than average with October being the coldest in decades. A hailstorm on the 28th of October caused some crop loss. The cold weather delayed flowering and fruit set by several weeks, however yields were near average. Generally mild weather prevailed over summer and autumn, resulting in a long growing season. These conditions were ideal for ripening quality chardonnay grapes. A strong vintage for all three regions.

COLOUR

Pale straw with lime green hues

NOSE

An exhilarating chardonnay, living up to the recently acquired moniker "Baby Yattarna". The benefit of multi-regional blending is evident, with each distinct region bringing nuance to the final blend. Struck flint and steely minerality are a nod to our Tasmanian inclusion. Subtle white stone fruit and cured lemon suggestive of the Adelaide Hills. While lime, lemon and wet stone minerality a reflection of the high-altitude vines of Tumbarumba. A hint of Tahitian lime zest 'oil' adds an exotic note, tempered by a lemon curd/pastry sweetness.

PALATE

An exemplar of the modern Penfolds chardonnay style. An elegant wine, with lovely cool climate fruit providing ample palate weight.

Honeydew melon, white peach, cashew and nougat drive the flavour profile. There is a trademark minerality running through a seam of soft acidity.

The phenolics are grippy and textured, melding seamlessly with fine grained French oak. This is a wine punching well above its weight division.

Drinking beautifully now but will hold for a decade or more for those who like a more developed expression of the varietal.

PEAK DRINKING

Now – 2028

LAST TASTED

April 2023