

BIN 311

CHARDONNAY 2021



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 to multi-regional cool-climate regions. 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 mostly seasoned oak. Minimal filtration is employed, preserving elegant fruit flavours.

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Adelaide Hills, Tasmania

WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 6.27 g/L, pH: 3.11

MATURATION

Nine months in French oak barriques (38% new, 28% 1-y.o.)

VINTAGE CONDITIONS

The 2021 vintage was a welcome return to normal yields and weather patterns in the Adelaide Hills after two vintages affected by extreme conditions. All three regions enjoyed good winter rainfall and warm conditions in spring. Conditions for flowering were ideal, ensuring good fruit-set. Summer was mild, with only nine days over 35°C recorded in the Adelaide Hills, while Tasmania's White Hills vineyard had a peak of only 32.4°C. Intermittent rain in January and early February had the vines in optimal condition for the final stages of ripening. Cool conditions prevailed over harvest, allowing long hang-time and excellent varietal flavour development.

COLOUR

Shimmering pale gold with green rim

NOSE

A wine living up to its moniker "baby Yattarna", indeed the similarities are quite striking.

Subtle hints of struck match; a distinctive flintiness that is a hallmark of modern Penfolds chardonnays.

Cool-climate aromatics abound: white nectarine, grapefruit, light florals (frangipani, apple blossom?) and nashi pears.

Fermentation and maturation in quality French oak barriques introduces intriguing spices, toasted almond/nougat, almond croissant and brioche.

French oak plays a crucial role by complementing the fruit, provides texture and barrel ferment characters, but in no way is overtly dominating. An exhilarating synergy.

PALATE

Citrus flavours to the fore: juicy grapefruit segments dusted in sugar. Lemon zest grated over Lisbon lemon curd.

The mid-palate is creamy and very textural. Cashew and nougat lurk in the background.

The finish is as taught as a bow, with a zippy, mineral line of acid and a lovely mouthwatering phenolic grip.

Fantastic to drink now but promises to develop even greater complexity with further careful maturation.

PEAK DRINKING

Now – 2027

LAST TASTED

May 2022