

**RESERVE BIN A**  
**ADELAIDE HILLS**  
**CHARDONNAY**

2016



*“Could this vinous mirror be blurred? This year a stylistic reflection verging towards that of its senior sibling, Yattarna. Adelaide Hills - a perennial Yattarna source ... cross-dressing!”*

*“Yes, heightened purity, and perhaps a little less ‘traditional’ Bin A artefact .... confidently reflecting the clarity and expression of fruit from a wonderful Adelaide Hills vintage.”*

**PETER GAGO**  
**PENFOLDS CHIEF WINEMAKER**

**OVERVIEW** 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. All 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: 13.5%, Acidity: 6.8 g/L, pH: 3.14

**MATURATION** Nine months in French oak barriques (40% new)

**VINTAGE CONDITIONS** The Adelaide Hills 2016 growing season commenced under mild and dry conditions. Rainfall was below average throughout winter and dry conditions persisted through spring resulting in early vine growth. Conditions for fruit-set and flowering were favourable and contributed towards above average vintage yields. Rain events during late summer were, for the most part, pre-veraison. Cool February conditions meant that ripening was steady and the slightly early start to vintage was a result of a mild and dry growing season. February and March weather allowed for a steady harvest, favourable flavour development and acid retention.

**COLOUR** Very light pale straw

**NOSE** More citrusy than normal with lemon meringue and preserved lemon notes. And yet still harbouring typical Adelaide Hills white nectarine aromas alongside yeast lees/oak-derived complexing characters, almond nougat. A trace of powdered/finely ground white pepper adds an interesting and intriguing element. Background minerals / struck rock / ferric flintiness (not quite wetted iron filings!) spiral upwards, building complexity.

**PALATE** Lemon and citrus conceded, however, a more pronounced grapefruit pith character assumes control of palate - obliging a round, mouth-coating, softened phenolic texture. Structurally, a mineral acidity coupled with papery tannins/phenolics, induce an impressive length of flavour. An expressive Bin A displaying more purity and more drive, albeit with greater focus, tightness.

**PEAK DRINKING** Now - 2024

**LAST TASTED** August 2017

*Penfolds*