



Bin 311 Chardonnay is sourced from a single cool-climate region and each year the fruit selection is made to reflect the Bin 311 style. In 2013, fruit sourcing has come from 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 exhibits a mineral acid backbone, complemented by barrel fermentation and maturation in seasoned oak. Minimal filtration is employed, preserving elegant fruit flavours.

REWARDS OF PATIENCE SEVENTH EDITION – TASTING NOTES

BIN 311 CHARDONNAY 2005 – 2011

2005 BIN 311 CHARDONNAY

Pale–medium yellow. Fresh, pear skin, white peach, apricot aromas with a touch of lanolin. Well-concentrated, creamy textured wine with white peach, apricot flavours, mid-palate buoyancy and crunchy mineral acidity. Finishes long and crisp. Still fresh and delicious with lovely fruit complexity and vitality. Best to drink soon. .

100% Tumbarumba (NSW).

Drinking Window: Now



2006 BIN 311 CHARDONNAY

Pale–medium yellow. Fragrant, tropical fruit, lemon curd aromas with passionfruit notes and grilled nut complexity. Tangy lemon curd, tropical fruit, grapefruit flavours, underlying fino notes, lacy/chalky textures and fine cutting acidity. Finishes long and sweet. Delicious to drink now. .

100% Tumbarumba (NSW).

Drinking Window: Now

2007 BIN 311 CHARDONNAY

Pale yellow. Fresh oyster shell, lime, lemongrass aromas. A high-tensile palate with oyster shell, gun flint, bitter lemon flavours, al dente textures and fresh sharp indelible acidity. Very up-tight and monodimensional. Could further develop but best to drink up.

100% Orange (NSW).

Drinking Window: Now

2008 BIN 311 CHARDONNAY

Pale yellow. Flinty, oyster shell, lemon curd aromas with a touch of pineapple. Well-concentrated, minerally wine with intense lemon curd, tonic water flavours, emerging honey/toasty complexity and crisp, linear acidity. A leaner style but shows plenty of vinosity and freshness. Drink now or keep for a few years.

100% Tumbarumba (NSW).

Drinking Window: Now ••• 2020



2009 BIN 311 CHARDONNAY

Pale yellow. Fragrant, white flower, camomile, pear skin, flinty/matchstick aromas. Buoyant, creamy and classical with camomile, pear, white peach, grilled nut flavours and fine fresh, searing acidity. Finishes minerally and long.

100% Tumbarumba (NSW).

Drinking Window: Now ••• 2016

2010 BIN 311 CHARDONNAY

Pale yellow. Lemon curd, vanilla aromas with verbena/herb garden notes. Lemon curd, grapefruit, verbena flavours with some yeasty complexity, crisp mineral acidity and plenty of length. Some herb garden, al dente notes at the finish. A lovely wine with subtle fruit complexity, freshness and line.

100% Tumbarumba (NSW).

Drinking Window: Now ••• 2015

2011 BIN 311 CHARDONNAY

Pale yellow. Fragrant flinty, oyster shell, pear skin aromas. Very lean, acidic wine with lemon, grapefruit, bitter tonic water flavours, tight linear structure and chalky, minerally finish. An austere style that should develop a touch more weight and richness with age. Keep for a year or so.

100% Henty (Victoria).

Drinking Window: Now ••• 2017

