



Reserve Bin A Chardonnay

2008

Penfolds 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 distinctive Chardonnay persona. All fruit is hand-picked into small bins and then whole-bunch pressed. The juice is incrementally filled to barrique directly from the press, and allowed to undergo a natural fermentation, sans inoculation.

Every barrique is its own unique 225-litre ferment. Enhanced mouthfeel and complexities are achieved by fermenting on solids, using a selective mix of new & aged French oak. The wine undergoes 100% malolactic fermentation (all natural).

"This wine certainly makes a statement and looks very much like one of the best releases since 1994."

"Pinnacle Bin A Chardonnay!"

Peter Gago - Penfolds Chief Winemaker



VINEYARD REGION	Adelaide Hills	
VINTAGE CONDITIONS	Spring was free from frost while summer was moderate. An unseasonally cool February allowed optimum ripening conditions for maximum flavour intensity while cool nights allowed for excellent acid retention. Early March saw one of the longest heat waves in recorded South Australian history but white grapes in the Adelaide Hills picked before then came into the winery in excellent condition. A remarkable vintage in what was a challenging year.	
GRAPE VARIETY	Chardonnay	
MATURATION	Barrel fermented and matured for nine months on lees in 100% French oak barriques - 65% new, with the remainder one and two year old.	
WINE ANALYSIS	Alc/Vol:	13.0%
	Acidity:	6.2g/L
	pH:	3.11
LAST TASTED	January 2010	
PEAK DRINKING	Now to 2016	
FOOD MATCHES	Bresaola, raw vegetables, seaweed consomme, marron and fermented black garlic (Magill Estate Restaurant Summer Menu 2010).	

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Light straw with a lime green rim.

Wafts of freshly shucked oysters /oyster shell boldly arise. A closer inspection reveals pungent ripe brie aromas and underlying archetypal Adelaide Hills white stonefruits - nectarine and peach. Puffs of cordite flint add to this evocative and multi-faceted aromatic offer.

Full-flavoured and fully expressive. A layered and textural palate adorned with stylish French oak and a substantial mid-palate. Powerful & structurally taut, finishing with a Burgundian-like grip.

Demands a decant. Not for the fainthearted!

COLOUR

NOSE

PALATE