

*Penfold's*

# RESERVE BIN 94A

CHARDONNAY 1994

This special wine was created as a result of Penfold's ongoing super-premium white wine development program, designed to culminate in the release of Australia's 'ultimate white wine'. From time to time, Penfolds will release limited quantities of 'one off' white wines under the Reserve Bin label.

The 1994 Penfolds Bin 94A shows all the attributes of a great wine and is the first to be released under the new Reserve Bin label. It is arguably the best yet released under this development program and will continue to evolve with bottle maturation.



VINEYARD REGION	Adelaide Hills, Eden Valley, Tumberumba
VINTAGE CONDITIONS	-
GRAPE VARIETY	Chardonnay
MATURATION	The wine was 100% barrel fermented in new, one and two-year-old French oak barrels and matured for 10 months on lees. The entire blend underwent malolactic fermentation.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 7.00g/L pH: 3.26
LAST TASTED	1-Sep-04
PEAK DRINKING	Now - 2003
FOOD MATCHES	Chicken, Pork, Seafood

Winemaker comments by  
Phillip John

**COLOUR**

An excellent full medium straw-green colour.

**NOSE**

Shows attractive, honeyed bottle development and superb, concentrated peach and tropical fruit, integrated with a butterscotch and cashew nut barrel fermentation character from fine, tightly-grained, French oak and extended time on yeast lees.

**PALATE**

The palate is well structured and full-bodied, showing definitive melon Chardonnay flavours with creamy butterscotch and soft, nutty barrel ferment and malolactic ferment influences. The wine features great palate length and beautifully balanced oak, finishing with crisp acidity.