

Penfolds

# RESERVE BIN 03A

CHARDONNAY 2003

The Reserve Bin A series Chardonnay, a pathfinder wine, was first vintaged in 1994 and is a by-product of the Penfolds flagship white wine project. This is a style of chardonnay that 'sits outside the square'. The wine is now made from 100% Adelaide Hills fruit sourced from up to 80 vineyards with a core provenance from 10 cooler vineyard sites.

Individual, fine-grained, French oak barrels were selected for perfect integration, complexity, and fruit expression. The wine is unfiltered and underwent complete malo-lactic fermentation. It is the first Penfolds wine to be bottled entirely under screwcap!



VINEYARD REGION	Adelaide Hills
VINTAGE CONDITIONS	Where as the 2002 vintage in Australia was universally defined by one factor, cool temperatures, 2003 was a more complex matter where four factors converged during vintage: nationwide drought; extreme heat in some regions; widespread rains in February; and low fruitfulness in cool-climate areas. As a result Adelaide Hills had low crops with very intense, yet elegant flavours.
GRAPE VARIETY	Chardonnay
MATURATION	This wine was matured for nine months in 88% new, and 12% one-year-old French oak.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: - pH: -
LAST TASTED	2-Mar-04
PEAK DRINKING	Now - 2012
FOOD MATCHES	Ideally suited to Chicken, Seafood, Veal

Winemaker comments by  
Oliver Crawford

**COLOUR**

Straw with vibrant green hues.

**NOSE**

Slaked almond, and lifted mineral aromas are seamlessly integrated with powerful pink grapefruit and orange blossom notes.

**PALATE**

A finely textured wine that has balance between the creamy mouthfeel, gained from the traditional method of lees contact, and the natural mineral acidity. The oak, although restrained, adds structure and completes the wine.