



BIN 311

CHARDONNAY 2006

Bin 311 Chardonnay is sourced from a single region. Each year a selection will be made from a region to best reflect the Bin 311 style. Individual sites are then chosen to respect the 'terroir' and to reflect the characters of both vineyard and region.

PENFOLDS has worked with Chardonnay from Tumbarumba since the early 1990s. As the vines have aged and PENFOLDS understanding of the region has evolved, it seems only natural to demonstrate this experience, and the outstanding vintage, with the 2006 PENFOLDS Bin 311 Tumbarumba Chardonnay.

The style expresses regional fruit characters. A mineral acid backbone is complimented by barrel fermentation, and then maturation in two and three year old oak. Minimal filtration is employed, preserving the elegant fruit flavours.



VINEYARD REGION	Tumbarumba
VINTAGE CONDITIONS	Above average rainfall typified the early part of the season. Temperatures in the lead up to Christmas were around average followed by a warmer January. February provided some relief with lower temperatures and some rain activity allowing for good flavour development.
GRAPE VARIETY	Chardonnay
MATURATION	This wine was matured for 8 months in one, two and three year old French barriques.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 5.8g/L pH: 3.23
LAST TASTED	6.12.06
PEAK DRINKING	Now to 2014
FOOD MATCHES	Chicken, Salad, Seafood

Winemaker comments by
Peter Gago

COLOUR

Pale Straw.

NOSE

The nose shows aromas of fruit, leaning towards the citrus spectrum, complimented by a nougat and almost ethereal, marzipan character.

PALATE

An elegant wine with a strong core of primary fruit running across the palate. Intense grapefruit and granny smith apple flavours are supported by a backbone of mineral acid, leading to a full mid-palate induced by ageing in old French oak barriques.