

BIN 311

CHARDONNAY 2024



Bin 311 Chardonnay truly reflects the winemakers' mantra of going where the fruit grows best and where it best suits style. From the 2017 release of Bin 311, fruit sourcing moved from single region to multi-regional. Today the cool-climate vineyards of Tasmania, Tumbarumba, and the Adelaide Hills are our primary sources of fine quality Chardonnay. In true Bin 311 style, not unlike Yattarna, it exhibits lemon and lime aromas and a mineral acid backbone, complemented by barrel fermentation and maturation in new and seasoned oak.

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Adelaide Hills, Tasmania, Tumbarumba

WINE ANALYSIS

Alc/Vol: 13.0%, Acidity: 6.4 g/L, pH: 3.11

MATURATION

Eight months in French oak barriques (18% new)

VINTAGE CONDITIONS

The 2024 growing season across Adelaide Hills, Tasmania, and Tumbarumba reflected diverse regional conditions, yet culminated in remarkable quality. In the Adelaide Hills, winter rainfall matched long-term averages, setting the stage for a promising spring. However, late November saw tumultuous weather that extended flowering and affected pollination. Despite this, the growing season progressed through summer with warm and dry weather prevailing. Canopies were healthy and held up well throughout the full growing season, allowing the smaller crops to develop excellent varietal characteristics. Harvest began in late February. Tasmania experienced a warm and dry year with an early harvest. Winter rainfall was below average, leading to less soil moisture at budburst. Above-average temperatures persisted from July to September, with drier conditions in February and March. Despite lower overall Growing Degree Day units, Chardonnay showed good fruitfulness and fruit set, resulting in healthy yields. The region maintained healthy vines, delivering high-quality grapes in an orderly vintage. Tumbarumba had a dry start but faced high rainfall in late spring and early summer. The year was warm, promoting an early harvest and yielding Chardonnay of exceptionally high quality, albeit with low to moderate yields. Mild weather and adequate rainfall supported excellent canopy development, with even ripening. This vintage stands out as one of the highest quality years for Tumbarumba Chardonnay, once again reinforcing the importance of this cool-climate region in Penfolds Chardonnay program.

COLOUR

Light straw with green hues.

NOSE

A delicate layer of talcum powder and fragrant bath salts. A touch of Persian rosewater adds an exotic lift. Imperial mandarin dust – a fine and fragrant citrus powder – is present. Struck flint contributes an elemental quality, adding a mineral note that is both sharp and refreshing. The citrus continues with the tang of finger lime, while lychee introduces a hint of tropical sweetness. The aroma of quince adds a mellow, fruity depth, and poached loquat brings charm. Finally, a hint of orange blossom rounds out the fragrance, providing an enticing finish to this complex bouquet.

PALATE

'Elegantly composed and detailed. A subtle sweetness of marzipan emerges, while acidity lends a dynamic and energetic profile. The texture resembles fine chalk, creating a line across the palate and holding the fruit in place. There is touch of elderflower accompanied by a hint of lavender, adding another floral herbaceous quality. The palate is remarkably refined, showcasing sophisticated winemaking techniques and skillful blending across three regions. A gentle phenolic grip provides structure, complementing the wine's finesse. The suggestion of Thai lemongrass further enhances the palate, adding brightness.

PEAK DRINKING

Now – 2038

LAST TASTED

March 2025