

RESERVE BIN A

ADELAIDE HILLS CHARDONNAY 2024



Reserve Bin A Chardonnay has evolved into a wine that is now a distinctive, single-region style, with a contemporary and expressive Adelaide Hills Chardonnay persona. Fruit is hand-picked into small bins and then whole-bunch pressed. A portion of the juice is allowed to undergo a natural fermentation, without inoculation. Every new and seasoned French oak barrique is its own unique 225-litre ferment. Enhanced mouthfeel and complexity are achieved by fermenting and maturing on solids with regular yeast lees stirring (bâtonnage). 100% malolactic fermentation (all natural).

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Adelaide Hills

WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 6.5 g/L, pH: 3.13

MATURATION

Eight months in French oak barriques (50% new, 20% 1-y.o.)

VINTAGE CONDITIONS

The Adelaide Hills region experienced a vintage of contrasts, starting with winter rainfall that matched the long-term average. Conditions were promising for the commencement of the growing season with full soil moisture and average temperatures. However, in late November a series of low-pressure systems brought cold and wet conditions. This occurred as vines were flowering, resulting in uneven fruit set. Fortunately, the rest of the growing season was warm and dry, allowing the grapes to ripen well. There was no rain in February, ensuring optimal conditions leading into harvest. Despite the springtime hurdles, the smaller Chardonnay crop produced excellent varietal character, proving that quality can indeed triumph over quantity.

COLOUR

Bright, pale gold.

NOSE

This is a classic Reserve Bin A Chardonnay, showcasing a striking regional character. Aromas of nectarine and peach emerge, accompanied by citrus notes of grapefruit pith, lime blossom, and lemon meringue pie. The French oak complements the fruit, adding subtle hints of wood shavings and fresh bay leaf. A pleasant touch of flinty minerality and a hint of struck match highlight the wine's style and typicity.

PALATE

The wine showcases a captivating phenolic grip, highlighting its well-structured body and thoughtful winemaking approach. A variety of flavours unfold gently. First, fresh orchard fruits, specifically white peach and spiced quince. A blend of warm spices, subtle bay leaf and the sharpness of green peppercorns intertwine with rich, nutty notes of white macadamia and smooth cashew paste. The sweetness of fresh honeycomb elevates the experience, resulting in a creamy and luxurious finish similar to nougat and panna cotta. A slight briny, saline note at the end refreshes the palate.

PEAK DRINKING

Now - 2038

LAST TASTED

March 2025