

# BIN 311

Chardonnay 2019

Bin 311 Chardonnay truly reflects the winemakers' mantra 'we always go where the fruit grows best and where it best suits style'. In the previous release of Bin 311, fruit sourcing moved to multi-regional cool-climate regions; Adelaide Hills, Tumbarumba, Tasmania. In true Bin 311 style, it exhibits lemon/lime aromas and a mineral acid backbone, complemented by barrel-fermentation and maturation in mostly seasoned oak. Minimal filtration is employed, preserving elegant fruit flavours.

## GRAPE VARIETY

Chardonnay

## VINEYARD REGION

Tasmania, Adelaide Hills, Tumbarumba

## WINE ANALYSIS

Alc/Vol: 13%, Acidity: 6.8 g/L, pH: 3.15

## MATURATION

Eight months in French oak barriques (35% new)

## VINTAGE CONDITIONS

Tasmania experienced typically plentiful winter rainfall, however spring began quite dry with September well down on the long-term average. Generally warm spring temperatures were recorded with no significant frost events reported. Summer was very warm and very dry, conditions that prevailed through to harvest. The Adelaide Hills growing season rainfall was below average, however good falls in June and August ensured optimal soil moisture levels for budburst. Cold, wet and windy weather set in during flowering and in contrast to some warmer regions, Adelaide Hills vines were well placed to see off the summer heat spikes with few issues. Tumbarumba had significant heavy rainfalls in November. Conditions were generally hot in summer, with two heatwaves in January mitigated by cooler spells in-between. The growing season finished well, with mild conditions leading into vintage. Chardonnay displayed strong varietal character and retained good natural acidity across the three regions.

## COLOUR

Very pale gold

## NOSE

Elegant. Subtle. Charming. The glass beckons!

A burst of lemon blossom and white spring flowers is followed by lemon pith and other citrus enticement.

Scents of cashew, pistachio-embedded nougat and beeswax remind of the wine's sojourn in oak, avec yeast lees accompaniment.

Casts quite a spell!

## PALATE

A persistent citrus line framed by white stone fruit – sliced fresh peach and dare mention – peach bellini.

Again, a lovely linearity evident.

All balanced by mouthwatering acidity with a subtle, nutty mealiness. Whilst this acidity is quite pronounced (almost pithy), the French oak underpinning is not...

A cool-climate mix of three great Chardonnay regional sources – fulfilling all palate flavour and structural expectations.

A wonderful union, an enlightened blend.

*Très drinkable!*

## PEAK DRINKING

Now - 2027

## LAST TASTED

March 2020