

RESERVE BIN A

ADELAIDE HILLS CHARDONNAY 2021



Reserve Bin A Chardonnay has evolved into a wine that is now a distinctive, single-region style in its own right, 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 incrementally filled to barrel directly from the press and allowed to undergo a natural fermentation, sans inoculation. Every new and seasoned French oak barrique is its own unique 225-litre ferment. Enhanced mouthfeel and complexity is achieved by fermenting and maturing on solids with regular yeast lees stirring. 100% malolactic fermentation (all natural).

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Adelaide Hills

WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 6.26 g/L, pH: 3.08

MATURATION

Nine months French oak barriques (50% new, 22% lyo)

VINTAGE CONDITIONS

The 2021 vintage was a welcome return to normal yields and weather patterns in the Adelaide Hills after two vintages affected by extreme conditions. Despite a relatively dry July, soil moisture profiles were close to the long-term average by budburst. September's warm spring weather promoted strong canopy growth, helped along by ample rainfall. Conditions for flowering were ideal, ensuring good fruit-set. Summer was mild, with only nine days over 35°C. Intermittent rain in January and early February had the vines in optimal condition for the final stages of ripening. Cool conditions prevailed over harvest, allowing long hang-time and excellent varietal flavour development.

COLOUR

Very pale gold with lime green iridescent hues

NOSE

There is a lot to discern here ...

Minerality first: finely crushed flint, wet stone, reminiscent of river pebble.

Fruits second: white stone fruits (peach and nectarine) with custard apple, orange blossom and ruby grapefruit pith.

Pâtisserie third: crème brûlée, custard anglaise, almond brittle and pistachio nougat.

Spices? A suggestion of cassia and smokey cedar. Tightly wound, needs time to unfurl in the glass.

PALATE

Fresh white stone fruits carry through to the palate, layered and textural.

Wet stone minerality provides allure and balance to sweet nougat and cashew.

The acidity is soft, pillowy and supportive of the very fine grained phenolics.

The finish has tremendous length, with layers of complexity competing for attention.

PEAK DRINKING

2023 – 2032

LAST TASTED

May 2022