

RESERVE BIN A

ADELAIDE HILLS CHARDONNAY 2023

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, sans 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 (bâttonage). 100% malolactic fermentation (all natural).

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Adelaide Hills

WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 6.7 g/L, pH: 3.07

MATURATION

Seven months in French oak barriques (60% new, 30% 1-y.o.)

VINTAGE CONDITIONS

The Adelaide Hills growing season commenced with near average winter rainfall, despite an unusually dry July. With soil moisture levels adequately replenished, the vines were well prepared for spring. Significant spring rainfall, however, presented logistical hurdles. Vineyard access was difficult due to waterlogged conditions across both lowland and sloped terrains. November saw a threefold increase in average rainfall — posing further difficulties for machinery. The abundance of moisture, combined with cooler temperatures, led to delayed budburst and flowering. These cold snaps were punctuated by sporadic hail events that compounded yield concerns. Weather patterns shifted favorably as flowering began, bringing drier conditions that greatly reduced disease pressure on the burgeoning fruit. As February's warmth embraced the region, the smaller-than-anticipated crop benefitted from focused vigor. The result was a harvest of Chardonnay grapes that retained their natural acidity while achieving outstanding aromatic intensity and depth of flavour.

COLOUR

Pale straw, white gold.

NOSE

Upon first inspection citrus curd aromas unfurl, laced with almond croissant and the sweetness of Fuji apple. Nashi pear adds a layer of sophistication, while grapefruit brings a refreshing zesty twist. The bouquet is enlivened by a signature funky note that suggests complexity and depth. The fruit remains pure in its distinctive regional expression.

PALATE

The palate is greeted by a blend of marzipan richness and wet stone minerality, followed by a lush quince paste delicacy. Rose water offers a floral subtlety which complements the nuttiness of praline. Sea spray infuses this Chardonnay with saline freshness. The mouthfeel has phenolic elements, contributing to a texture that is both waxy and elegant. Grapefruit returns on the palate, maintaining its bright citrus character with quartz-like clarity. The acidity frames the fruit perfectly; it's present yet finely woven into the wine's fabric.

PEAK DRINKING

Now – 2036

LAST TASTED

April 2024