



# BIN 311

## CHARDONNAY 2017

Bin 311 Chardonnay truly reflects the winemakers' mantra 'we always go where the fruit grows best and where it best suits style'. In 2017, the fruit sourcing has moved to cool-climate multi-regional; Adelaide Hills, Tasmania, Tumbarumba. In true Bin 311 style, it exhibits lemon/lime aromas and a mineral acid backbone, complemented by barrel fermentation and maturation in French oak.

GRAPE VARIETY	Chardonnay
VINEYARD REGION	Adelaide Hills, Tasmania, Tumbarumba
WINE ANALYSIS	Alc/Vol: 12.5%, Acidity: 6.4 g/L, pH: 3.17
MATURATION	Eight months in French oak (25% new)
VINTAGE CONDITIONS	The source regions for Bin 311 Chardonnay all enjoyed plentiful winter rainfall, with several records broken. In Tasmania, good winter rainfall continued well into spring. Tumbarumba in New South Wales was above the long-term average while the Adelaide Hills recorded the highest annual rainfall since 1992. Across all regions, the 2017 season was a return to more average conditions, following the warm, dry and early 2016 vintage. Maximum spring temperatures were low but minimum temperatures were higher than average and there was no frost. In contrast to the high rainfall in winter and spring, the season ended dry and clear. February conditions were unusually cool and dry, and as a result the grapes showed fine acidity and elegance. Harvest was pushed back by the generally cooler conditions, which allowed grapes to slowly develop flavour intensity. A warm and dry March provided a perfect end to the season with strong quality markers across all regions.
COLOUR	Light straw
NOSE	Fresh and inviting – complexed by yeast lees-derived nougat and ground pistachio/almond/roasted chestnut. Scents of deconstructed crème brûlée (flamed top and custardy middle), enhanced by ripe white nectarine and peach fruits. A liberal sprinkle of crushed rock/pebble dust (quartz, limestone?) certainly adds interest.
PALATE	A very lively palate of freshly sliced cucumber and lime citrus flavours hovering over a soft and succulent acid underpinning. A tight phenolic grip induces wonderful length and drive to the finish. A cool climate regional trio – three different chardonnay expressions of texture/acidity/tightness/purity coalesce, propelling combined fruits/flavours. A 'new Bin 311' is revealed. Nice.
PEAK DRINKING	Now – 2025
LAST TASTED	August 2019



HOLIDAY  
COLLECTION  
DESIGNED by NIGO