

BIN 311

CHARDONNAY 2020



Bin 311 Chardonnay truly reflects the winemakers' mantra of going 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. In true Bin 311 style, not unlike Yattarna, 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, Piccadilly, Henty

WINE ANALYSIS

Alc/Vol: 13%, Acidity: 8.4 g/L, pH: 3.12

MATURATION

Eight months in French oak barriques (41% new)

VINTAGE CONDITIONS

Tasmania enjoyed above-average rainfall across the growing season, dominated by a wetter than average February, March and April. The White Hills vineyard near Launceston recorded their highest total April rainfall in 20 years. September and November were cooler than average due to lower minimum temperatures, with only two days above 35°C recorded in January. Harvest was delayed by cool conditions and intermittent rain. The Adelaide Hills experienced an extended dry season. A normal and even budburst occurred in early September 2019 in cool, dry conditions. October was warmer, encouraging vines to accelerate their growth, however a cool November slowed vine phenology and canopy development. The region was hit by devastating fires in December with significant loss of vines. Decent rainfall towards the end of January reduced vine stress just before veraison. Autumn arrived early with long sunny days and cool nights, perfect for finishing off ripening. Henty enjoyed near long-term average annual rainfall and spring temperatures. However, there were some instances of frost in September and October that effected the fruitfulness of the buds. Like other parts of Australia, December was hot and dry, but Henty was spared the fires that troubled some regions. Conditions settled in January, while February was reported as the coldest on record with high humidity due to consecutive days of drizzle. An orderly vintage produced some outstanding parcels of chardonnay

COLOUR

Very pale straw with lime green hues

NOSE

Fruit: Fleshy white peach, lemon verbena, a pithy citrus lift and a spray of spring blossom.

Lees?: A mascarpone creaminess and scents of emulsified toasted cashew and almond nougat.

Sources?: Subtle flint, wet stone and sea spray. (Granted, a blend from many soils, vineyards, climates. But three states ... really?!).

Result: Aromatically relaxed – character and style. Complex.

PALATE

Very fine, enchantingly endowed with an elegant, ethereal lightness.

Yet the fruits are 'intense' - white peach and nectarine immediately jump the queue.

Textbook aligned geological and cool-climate descriptors - limestone, chalky/talcy minerality, saline(ly), quartz.

Mouth-watering; avec linearity and persistence.

Surprisingly, oak hasn't been mentioned ...

PEAK DRINKING

Now – 2028

LAST TASTED

April 2021