

# BIN 311

## CHARDONNAY 2023



Bin 311 Chardonnay truly reflects the winemakers' mantra of going where the fruit grows best and where it best suits style. From the 2017 release of Bin 311, fruit sourcing moved from single region to multi-regional. Today the cool climate vineyards of Tasmania, Tumberumba, Henty and the Adelaide Hills are our primary sources of fine quality Chardonnay. 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 new and seasoned oak.

### GRAPE VARIETY

Chardonnay

### VINEYARD REGION

South Eastern Australia

### WINE ANALYSIS

Alc/Vol: 13%, Acidity: 6.7 g/L, pH: 3.17

### MATURATION

Eight months in French oak barriques (21% new)

### VINTAGE CONDITIONS

In Tasmania, a winter of sparse rainfall gave way to a bountiful spring, including an unprecedented cold front on October 14th that set new rainfall records. These challenging conditions curtailed yields, diminishing bunch sizes. Yet, the temperate embrace of the Tasmanian summer offered a silver lining — a smaller crop of Chardonnay grapes which matured exquisitely, delivering concentrated flavours and finesse. Adelaide Hills entered the season with near-average winter precipitation, laying a foundation for healthy soil moisture levels. Despite an arid July and access difficulties caused by June and August rains, the vines endured. Torrential October and November rains posed mechanical challenges but heralded a delayed budburst. Cold snaps lingered into December, culminating in isolated hail events that tempered our yield expectations. However, post-flowering conditions improved just in time to mitigate disease risks. The remainder of the growing period was notably dry; canopies flourished until early January. As February's warmth unfolded, it fostered rich flavour profiles and maintained acidity within our Chardonnay harvest — culminating in grapes distinguished by their vibrancy and depth. Tumberumba navigated through its third La Niña season in succession, leading to a spring deluge that saw yields fall to half of anticipated levels. Nevertheless, a subsequent warm and arid summer provided salvation — the limited crop achieved perfect ripeness, yielding Chardonnay of uncompromised 'A grade' quality.

### COLOUR

Pale straw, lemon brightness.

### NOSE

A gentle swirl reveals a nose that is both refined and complex. Delicate scents of talcum powder, followed by the refreshing mineral/floral notes of bath salts. Hints of candle wax and fresh linen emerge, while beeswax adds a subtle richness. The nutty sweetness of pistachio nougat is interlaced with the aroma of honeysuckle florals, providing depth and intrigue. Notes of raw cashew bring an earthy dimension that is balanced by the zesty spice of white peppercorns. Rounding out the aromatics are layers of preserved lemon and lemon rind, which lend a citrus sharpness, as well as the soft sweetness of friends and Madeleine sponge cakes piped with tangy curd.

### PALATE

Upon tasting, this vintage reveals a palate that mirrors its aromatic intricacy. Leading with the intense clarity of preserved lemon, it unfolds to reveal succulent nectarine and zesty pink grapefruit flavours that are tightly coiled for longevity. White macadamia and almond meal provide a nutty undertone, while toasted nuts contribute to the wine's layered/silky texture. A refreshing burst of citrus sorbet or sherbet enlivens the palate further, with mandarin peel adding breadth to the citrus spectrum. The texture nods to a creamy panna cotta or velvety buttermilk — rich yet perfectly balanced against the taut structure.

### PEAK DRINKING

Now – 2035

### LAST TASTED

April 2024