



Penfolds

Penfolds Bin 311 Chardonnay is a testament to Penfolds' mastery in sourcing premium fruit from Australia's best cool-climate regions. It combines elegance and complexity, delivering a wine that captures both regional expression and winemaking excellence.



Bin 311 Chardonnay 2020

, Australia

Region and Vineyards

The **Penfolds Bin 311 Chardonnay 2020** embodies the character of three premier cool-climate Australian regions: **Tasmania**, **Piccadilly in the Adelaide Hills**, and **Henty in Victoria**. Each region was meticulously selected for its ability to produce Chardonnay of distinction.

Tasmania, renowned for its maritime climate, provides fruit with intense acidity, precision, and minerality. The long ripening period afforded by the cool temperatures imparts citrus notes and a refreshing backbone to the wine. **Piccadilly Valley**, one of the cooler subregions in the Adelaide Hills, is known for its high-elevation vineyards, which contribute stone fruit flavors and a tightly woven structure. **Henty**, with its challenging cold climate, adds unique layers of minerality and saline freshness, creating a multi-dimensional wine with unmistakable regional nuances.

Winemaking

The 2020 vintage brought a combination of challenges and opportunities. While **Tasmania experienced high rainfall**, enhancing soil moisture, the **Adelaide Hills** endured fires, though the vineyards for this Chardonnay were spared. Cool temperatures across all regions resulted in extended ripening, which allowed the fruit to develop extraordinary flavor concentration and vibrant acidity.

Winemaking was focused on preserving the purity of the fruit. Fermentation took place in **French oak barriques**, with **41% new oak** lending subtle toasty notes without overpowering the wine's natural character. Aged for **eight months**, the wine developed a creamy texture and complex layers. Minimal filtration ensured that the inherent qualities of the fruit were retained, delivering a wine of precision, elegance, and balance.

94
James
Halliday



Alcohol :13,00 %

Composition: 100% Chardonnay



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Bin 311 Chardonnay 2020

Tasting Notes

- **Color:** Pale straw with glimmers of lime green, signaling freshness and vibrancy.
- **Aroma:** Bright notes of **white peach**, **lemon verbena**, and **citrus zest** are complemented by creamy layers of **mascarpone** and delicate hints of **toasted almond** and **cashew**.
- **Palate:** A lively, focused palate reveals flavors of **pithy lemon**, **nectarine**, and a touch of **mineral salinity**. The texture is creamy yet vibrant, supported by precise acidity and a long, refined finish with whispers of oak spice.

Did You Know?

The name "Bin 311" signifies Penfolds' commitment to small-batch winemaking, highlighting cool-climate fruit from regions carefully chosen for each vintage. The blend varies annually to reflect the best growing conditions for Chardonnay in Australia.

Wine Pairing Ideas

- **Sole Meunière:** The wine's citrusy freshness complements the buttery richness of the dish, while its acidity balances the delicate fish flavors.
- **Chicken Fricassée with White Wine and Cream:** The creamy texture of the wine mirrors the sauce's richness, while its vibrant acidity cuts through the dish's decadence.
- **Moules Marinières:** The saline minerality of the wine pairs seamlessly with the briny, delicate flavors of mussels cooked in white wine, garlic, and herbs.
- **Gratin Dauphinois:** The wine's creamy palate and oak nuances enhance the dish's cheesy, buttery layers while its acidity keeps the pairing light and refreshing.

James Halliday (JH) : 94 Points (2020)



68/25/6% Tasmania/ Piccadilly/Henty fruit. Matured 8 months in 41% new French oak barriques. There is an immediacy and an amicable approachability to this vintage, thanks to mid-palate presence, intricately uniting the white peach, lemon and fig of impeccably ripe fruit with the cashew nut of French oak and the subtle struck-flint reductive allure that signs Penfolds chardonnay. Fine-boned structure characterises a long finish, defined by a glorious sweep of brilliantly illuminated, crystalline acidity that spells out medium-term promise. A great 311.

James Suckling (JS) : 93 Points (2020)



Has a very well-made feel with vibrant chardonnay fruit – lemon, peach and nectarine – as well as nicely placed barrel-fermentation complexity. Quite zesty and linear palate with flavors that run from citrus to peach and melon, and there's good purity throughout. Sourced from Tasmania, Adelaide Hills and Henty.



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Bin 311 Chardonnay 2020



Robert Parker (RP) : 92 Points (2020)

Quite smoky and toasty, but also richly fruited and citrusy, the 2020 Bin 311 Chardonnay is a lovely example of Australian Chardonnay. Aged eight months in 41% new French oak, this blend from Tasmania (68%), Piccadilly (25%) and Henty (7%) is bold and flavorful, medium-bodied, with a ripe, custardy feel and lingering, citrusy-crisp finish. It's the best value of these three Penfolds Chardonnays, loaded with pineapple and citrus notes and bursting with flavor for a price that's competitive with comparable wines out of California.



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