

BIN 311 CHARDONNAY 2025



Bin 311 Chardonnay truly reflects the winemakers' mantra of going where the fruit grows best and where it best suits the style. From the 2017 release of Bin 311, fruit sourcing moved from single region to multi-regional. Today the cool-climate vineyards of Tasmania, Tumbarumba, and the Adelaide Hills are our primary sources of fine quality Chardonnay. In true Bin 311 style, not unlike Yattarna, it exhibits lemon and lime aromas and a mineral acid backbone, complemented by barrel fermentation and maturation in new and seasoned oak.

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Adelaide Hills, Tasmania, Tumbarumba

WINE ANALYSIS

Alc/Vol: 13.0%, Acidity: 6.4 g/L, pH: 3.11

MATURATION

Eight months in French oak barriques (23% new)

VINTAGE CONDITIONS

The 2025 vintage delivered classic cool-climate conditions across the three sourcing regions for Bin 311 Chardonnay. Winter rainfall was sufficient to recharge soil moisture profiles, followed by a generally mild spring that supported even budburst and flowering. The Adelaide Hills experienced a long, temperate growing season with cool nights, preserving acidity and aromatic detail. Tasmania remained consistently cool and relatively settled, favouring slow flavour development and fine structural definition. In Tumbarumba, altitude and cold air drainage moderated summer temperatures, extending ripening and enhancing tension. Summer conditions across all regions were largely free of heat spikes, with light, well-timed rainfall refreshing canopies without pressure. Harvest proceeded under cool, dry conditions, allowing precise picking. Overall, 2025 delivered Chardonnay of clarity, drive and restrained power, well suited to the Bin 311 style.

COLOUR

Pale straw with a subtle green tinge.

NOSE

Vibrant and focused, opening with Packham and Nashi pear, lemongrass and Thai basil. Citrus and lime notes follow, with yuzu, finger lime and kaffir lime leaf all holding court. Complex aromas of lemon curd and vanilla brûlée add further allure. Flinty, mineral tones of wet steel and struck stone add definition, alongside nuances of chilled Japanese sake and ripe papaya, bringing depth and intrigue.

PALATE

Finely wrought and energetic. Custard apple and citrus drive the core, complemented by lees-derived creaminess and a gentle yoghurt-like texture. Notes of daikon radish, green pepper and wet stone give savoury tension. Tight, fresh acidity carries chalky phenolics through a long, precise finish. Beautiful French oak is seamlessly integrated, contributing texture and shape rather than dominance, reinforcing Bin 311's hallmark clarity and restraint.

PEAK DRINKING

Now - 2040

LAST TASTED

March 2026

Penfolds