

RESERVE BIN A ADELAIDE HILLS CHARDONNAY 2025



Reserve Bin A Chardonnay has evolved into a wine that is now a distinctive, single-region style, with a contemporary and expressive Adelaide Hills Chardonnay persona. Fruit is hand-picked into small bins and then whole-bunch pressed. A portion of the juice is allowed to undergo a natural fermentation, without inoculation. Every new and seasoned French oak barrique is its own unique 225-litre ferment. Enhanced mouthfeel and complexity are achieved by fermenting and maturing on solids with regular yeast lees stirring (bâttonage). 100% malolactic fermentation (all natural).

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Adelaide Hills

WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 6.4 g/L, pH: 3.14

MATURATION

Eight months in French oak barriques (58% new, 31% 1-y.o.)

VINTAGE CONDITIONS

Adelaide Hills Chardonnay in 2025 was shaped by a cool to moderate growing season with good moisture availability and an extended ripening window. Winter rainfall replenished soil profiles ahead of budburst, supporting even canopy development through spring. Flowering occurred under largely settled conditions, delivering a balanced fruit set. Summer temperatures were mild to warm without prolonged heat stress, preserving natural acidity and promoting slow flavour accumulation. Isolated rainfall events refreshed vineyards without disrupting canopy health or harvest timing. Late season ripening progressed steadily, allowing precision in harvest decisions across altitude and aspect. Fruit reached maturity with clarity and composure, combining citrus and stone fruit purity with natural tension. Overall, 2025 favoured restraint and freshness, producing Chardonnay with fine structure, energy and strong site definition.

COLOUR

Pale lemon, with luminous green hues.

NOSE

Refined and deeply complex. Ground cashew nut and white peach sit at the core, layered with savoury notes of crisp fried field shallot. A subtle nutty creaminess emerges with air, revealing further cashew depth alongside gun flint characters. The bouquet is assured and composed, balancing richness with tension and clarity.

PALATE

A sense of gravitas and weight unfolds with effortless poise and precision. A wine of power and presence, it delivers textured waves of vanilla pannacotta and white stone fruit. This expression is not driven by citrus, instead favouring weight, structure and mouthfeel. Layers unfold with increasing complexity and finesse, supported by a subtle coastal brininess that adds length and intrigue. The finish is sustained, complex, and confidently textural.

PEAK DRINKING

2027 - 2042

LAST TASTED

April 2026

Penfolds