



BIN 222

CHARDONNAY

2013 VINTAGE

COLOUR

Pale straw with vibrant yellow hues.

BOUQUET

Ripe aromas of stone fruit and honeydew melon melded with nuances of crusty bread and nutty vanillin oak. A bouquet of great complexity and interest.

PALATE

Intense flavours of peach blended with fig and citrus enhanced by toasty oak and finishing with a creamy silky texture from malolactic fermentation. The wine has obvious presence by combining fruit intensity, oak maturation and aging on yeast lees for a modern twist on a classic style.

VINTAGE CONDITIONS

A Cooler than average 2012 winter was observed across most South Eastern Australian grape growing regions with average rainfall throughout. Vine canopy development was aided by warm and relatively dry conditions through spring providing the building blocks for another very strong vintage. The summer months were warm and dry removing any risk of disease pressure. This combined with night time temperatures of less than 15 degrees at harvest ensured minimal phenolic extraction.

WINE MAKING

Rigorous winemaker vineyard assessment took place to ensure grapes reached the desired varietal flavour and structural balance. Once this date was determined, the fruit was harvested at night, while the temperatures were low, preserving the vibrant fruit flavours. Upon delivery to the winery, fruit parcels were individually pressed and clarified. Fermentation was initiated with a selection of premium yeast strains. Cooler temperatures were maintained throughout to retain the fragrant aroma and flavours compounds. A variety of winemaking techniques were employed to build complexity and texture into the finished wine including yeast lees contact and malolactic fermentation. The use of free run juice exclusively, has produced a wine with a full flavoured soft palate, while lees contact has fleshed out the palate with a creamy mouth feel. Wyndham Estate Bin 222 is designed to be a robust intensely flavoured Chardonnay, it is definitely not shy. Enjoy.

CHIEF WINEMAKER: Steve Meyer

HARVEST DATE

February and March 2013

BOTTLING DATE

May 2014 onwards

WINE ANALYSIS

ALCOHOL: 13.2%

TOTAL ACID: 5.4g

pH: 3.27

GRAPE VARIETY

Chardonnay

GROWING AREA

South Eastern Australia

CELLAR POTENTIAL

Best consumed while young and fresh
or short term cellaring 2-3 years

FOOD MATCHES

Cream based pasta or char grilled
chicken

AWARDS