



Thomas Hyland 'Cool Climate' Chardonnay 2008

The Thomas Hyland range honours the pioneering spirit of Thomas Hyland, son-in-law of Dr. Christopher Rawson Penfold, whose stewardship of the company from the late 1800s until 1914 saw the development of what, in his lifetime, became Australia's most famous name in wine.

The Thomas Hyland Cool Climate Chardonnay is primarily sourced from Adelaide Hills - including a substantial component (11%) from the famous Piccadilly sub-region.



VINEYARD REGION	South Australia - Adelaide Hills (97%).
VINTAGE CONDITIONS	Adelaide Hills in 2009 started the season with good soil moisture levels after better winter rains than the previous two years. Warm, dry conditions in September and October with adequate soil water levels resulted in strong Spring growth. Flowering was not as rapid as previous years due to lower December temperatures. These lower temperatures and rainfall near the end of flowering resulted in poor fruit-set. A heat-wave occurred in late January to early February, which required careful irrigation. Berry damage was minimal as the majority of vineyards had not started veraison during the heatwave. The result was a reduced crop that arrived at the winery in excellent condition.
GRAPE VARIETY	Chardonnay
MATURATION	This wine was matured for seven months on lees in a combination of new (30%) and seasoned French oak barrels.
WINE ANALYSIS	Alc/Vol: 13.0% Acidity: 6.3g/L pH: 3.26
LAST TASTED	October 2009
PEAK DRINKING	Now to 2013
FOOD MATCHES	Ideal with chicken, seafood and salads.

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

Light straw in colour.

COLOUR

NOSE

A fine array of cool climate Chardonnay characters of white peach and lifted aromas of fresh citrus fruits. Subtle and balanced French oak provides support with wafts of pecan.

PALATE

Thomas Hyland Chardonnay provides creamy stonefruit notes with a fine minerality down the middle of the palate, offering precision and length. Citrus acidity keeps the palate taut and tight - the oak is barely there - enough to provide complexity without dominating the pure Adelaide Hills fruit characters.