



Koonunga Hill Chardonnay

2001

Penfolds Koonunga Hill Chardonnay is sourced from multiple Australian wine districts including significant contributions from McLaren Vale and Adelaide Hills. It is a full-flavoured style with distinctive primary fruit characters, sustained intensity and a subtle underlay of moderate oak. Launched in 1993, Penfolds Koonunga Hill Chardonnay mirrors its sister red wine as one of Australia's best value white wines, offering exceptional quality at an affordable price.



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| VINEYARD REGION | |
| VINTAGE CONDITIONS | Favourable, temperate November weather provided perfect conditions for flowering but was followed by significant heat through the summer months. Despite the challenging heat, good parcels of chardonnay were produced, with the cooler regions contributing fruit with greater elegance to help balance the blend. |
| GRAPE VARIETY | Chardonnay |
| MATURATION | Partial oak maturation for up to five months. |
| WINE ANALYSIS | Alc/Vol: 13.0% Acidity: 6.2g/L pH: 3.22 |
| LAST TASTED | 2001-08-30 |
| PEAK DRINKING | Now - 2004 |
| FOOD MATCHES | Chicken, Seafood |

COLOUR

NOSE

PALATE

Winemaker comments by Phillip John

Vibrant pale straw with clear green hues.

Elegant, lifted white peach fruit notes and lovely 'bread and butter pudding' complexity. The nose also shows a subtle underlay of well-integrated, biscuity oak.

This full-flavoured wine has an appealing immediacy, with honeydew melon and nutmeg spicity sweetness on the mid-palate and a lively green apple edge maintaining freshness throughout. Maturation on lees has conferred a malty, creamy texture with subtle char