



Koonunga Hill Chardonnay

2002

PENFOLDS Koonunga Hill Chardonnay is sourced from multiple Australian wine districts including significant contributions from the Barossa Valley 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 wines as one of Australia's best value white wines, offering exceptional quality at an affordable price.

The 2002 PENFOLDS Koonunga Hill Chardonnay was declared 'Best Value Chardonnay' at the 2002 Wine Society awards.



VINEYARD REGION	Adelaide Hills, Barossa Valley, Clare Valley, Riverland
VINTAGE CONDITIONS	The 2002 Vintage throughout South Australia was characterised by cool conditions in Spring and Summer. A warm, dry Autumn followed that ensured the grapes reached an optimum ripeness. The long ripening period and cool temperatures ensured a crop was harvested with great character and persistent flavours.
GRAPE VARIETY	Chardonnay
MATURATION	Partial oak maturation for up to four months.
WINE ANALYSIS	Alc/Vol: 13.9% Acidity: g/L pH:
LAST TASTED	4-Nov-2002
PEAK DRINKING	Now - 2005
FOOD MATCHES	Chicken, Pasta, Seafood

Winemaker comments by Peter Gago - PENFOLDS Chief Winemaker

COLOUR

Pale straw with vibrant green hues.

NOSE

The fresh, fruit driven nose displays melon and white stone fruit aroma against a backdrop of subtle spicy oak.

PALATE

A soft round palate of medium weight with an initial burst of vibrant fruit flavours balanced by clean, crisp acidity. Creamy malolactic characters and well-integrated oak provide structure and depth, offering subtle malty caramel characters on the sustained finish.