



Koonunga Hill Chardonnay

2004

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.



VINEYARD REGION	Adelaide Hills, Barossa Valley, Langhorne Creek, Padthaway
VINTAGE CONDITIONS	Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. Adelaide Hills fared well with some rainfall and a naturally cooler climate ultimately producing wines of elegance and intensity.
GRAPE VARIETY	Chardonnay
MATURATION	Parcels of this wine were matured for six months in two year old French oak barriques. All wine was left on lees.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: g/L pH:
LAST TASTED	2005-05-13
PEAK DRINKING	Now - 2007
FOOD MATCHES	Chicken, Pasta, Seafood

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

COLOUR

Straw with light green hues.

NOSE

Immediately apparent are the lifted rockmelon and lemongrass fruit flavours, followed by complexing aromas of almond meal and spice.

PALATE

The wine has a fresh yet creamy palate with an array of flavours including melon, fig and baked apples dusted with cinnamon. All these characters combine to yield an incredibly complex wine at this price point.