



Koonunga Hill Chardonnay

2005

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	The 2005 vintage was of consistent good quality across all regions. Favourable seasonal conditions - particularly mild temperatures, with few sustained hot periods, and moderate and generally well timed rainfall - resulted in good quality and steady ripening of fruit, with full varietal characters being developed.
GRAPE VARIETY	Chardonnay
MATURATION	This wine was matured for six months in older oak.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 5.20g/L pH: 3.42
LAST TASTED	2006-03-16
PEAK DRINKING	Now - 2009
FOOD MATCHES	Chicken, Salad, Seafood

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

COLOUR

Pale Straw with a light green hue.

NOSE

Notes of lemon curd, almond meal and honey dew melon complement well integrated spicy oak nuances.

PALATE

The palate is fresh and lively balancing creamy mouth-feel with lovely lemon/lime acidity. Melon, loquat, white peach and fig characters combine with the subtle use of oak to make a wine of great complexity; finishes taut and clean.