



Koonunga Hill Chardonnay

2006

Penfolds Koonunga Hill Chardonnay is sourced from multiple Australian wine districts including significant contributions from the Adelaide Hills and Barossa Valley. 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	
VINTAGE CONDITIONS	2006 was a relatively early vintage, with low rainfall and warm weather contributing to an early budburst and flowering. Mild to warm weather throughout summer helped the fruit to mature well and rains at harvest allowed fruit to ripen well with good varietal character.
GRAPE VARIETY	Chardonnay
MATURATION	This wine was fermented and matured in French oak.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 5.70g/L pH: 3.29
LAST TASTED	2006-07-06
PEAK DRINKING	Now - 2010
FOOD MATCHES	Aperitif, Chicken, Salad

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

COLOUR

Brilliant pale straw.

NOSE

Aromas of lifted stone fruits and freshly crushed nectarine are surrounded by a subtle spicy (freshly ground nutmeg) oak. A honey character, from lees contact, gives the wine depth.

PALATE

A full flavoured wine with fruit - rockmelon and yellow peach - at the fore. A vanilla and malt creaminess deepens the palate, and provides complexity. The acid is subtle and ensures a refreshing finish.