



2011 Koonunga Hill

Chardonnay

Koonunga Hill Chardonnay reflects Penfolds' multi-region, multi-vineyard blending policy, which enables winemakers to source the best parcels of fruit to produce consistently high quality wines from each vintage. A light to medium bodied Chardonnay 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	South Australia
VINTAGE CONDITIONS	The 2011 vintage was characterised by plentiful rains during Spring taking dam capacities near to or 100% full, however lower than average temperatures and abundant rainfall during the growing season, veraison and harvest produced a vintage that challenged both winemakers and viticulturists alike.
GRAPE VARIETY	Chardonnay
MATURATION	46% Stainless Steel, 40% Alternative French Oak and 14% Seasoned French Oak Barrels for 6 months.
WINE ANALYSIS	Alc/Vol: 12% Acidity: 6.50g/L pH: 3.25
LAST TASTED	10/07/12
PEAK DRINKING	Now to 2 years
FOOD MATCHES	

Winemaker comments by Peter Gago, Penfolds Chief Winemaker

COLOUR

Pale straw
Ripe nectarine and stonefruit aromas dominate with hints of kaffir lime leaf and citrus blossom in the background. Complexing scents of creamy nougat and wafts of gun flint complete the intriguing nose.

NOSE

PALATE

Citrus, lemon curd and stonefruits carry through to the palate which is showing lovely mineral acid linearity and providing wonderful length of flavour.