



KOONUNGA HILL CHARDONNAY 2012



Koonunga Hill Chardonnay reflects Penfolds multi-region, multi-vineyard blending philosophy, 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 and a subtle underlay of moderate oak.

PENFOLDS KOONUNGA HILL CHARDONNAY MIRRORS ITS SISTER RED WINES AS ONE OF AUSTRALIA'S BEST VALUE WHITE WINES, OFFERING QUALITY AT AN AFFORDABLE PRICE.



**PENFOLDS
CHIEF WINEMAKER** **PETER GAGO**

VINEYARD REGION Multi-regional

GRAPE VARIETY 100% Chardonnay

VINTAGE CONDITIONS The 2012 vintage produced above average rainfalls throughout the growing season with a mild to warm summer. During the ripening period, optimum temperatures prevailed right through to harvest. This, along with lower than average crops and great canopy growth gave way for wonderful flavour development in what is deemed an exceptional white vintage

WINE ANALYSIS Alc/Vol: 13%
Acidity: 6.23 g/L
pH: 3.10

LAST TASTED October 2013

PEAK DRINKING Now to 2015

MATURATION Stainless steel and French oak for 6 months on yeast lees

COLOUR Light straw

NOSE Stone fruits abound, noticeably yellow peach with trademark exotic tropical fruits beneath. Underlying complex characters of creamy nougat with a faint suggestion of hazelnut and lightly toasted cashew nut and scented French oak

PALATE Arising from 6 months on yeast lees, the palate is flavoursome and creamy with highlighted notes of nougat and hazelnut praline. Beautifully balanced out with fine acidity, this wine is best consumed young and fresh