

# KOONUNGA HILL

## CHARDONNAY

2017

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*Penfolds Koonunga Hill Chardonnay mirrors its sister red wines as one of Australia's best value white wines, offering quality at an affordable price.*

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<b>OVERVIEW</b>	Koonunga Hill Chardonnay reflects Penfolds multi-region, multi-vineyard blending philosophy, which enables the winemaking team 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.
<b>VINEYARD REGION</b>	South Australia
<b>GRAPE VARIETY</b>	100% Chardonnay
<b>VINTAGE CONIDITIONS</b>	Above-average winter and spring rainfall provided healthy soil moisture profiles for the growing season. Cool days and cooler nights slowed vine growth in early spring with temperatures warming in October. A mild and mostly dry start to summer was followed by two significant rain events in February. Rainfall slowed in early autumn with a high heat cycle quickly following. Moving into March, mild days slowed the ripening with cool nights and warm days persisting until harvest.
<b>WINE ANALYSES</b>	Alc/Vol: 13% Acidity: 6.9 g/L pH 3.25
<b>LAST TASTED</b>	December 2017
<b>MATURATION</b>	Stainless steel, French oak

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<b>COLOUR</b>	Very pale straw with lime green hues
<b>NOSE</b>	Instant white peach stone fruit flavours abound ensued by a lovely array of florals – orange blossom and jasmine. Fresh and pure with a light creaminess arising from time spent on yeast lees in French oak. Lovely fruit and oak integration.
<b>PALATE</b>	Stone fruits persist alongside fresh citrus and green apple and just a splashing of honey suckle. Fine and pure with a subtle and soft oak influence finishing with a long, mineral acid structure that gives great length of flavour.
<b>PEAK DRINKING</b>	Now - 2021