

KOONUNGA HILL CHARDONNAY

2020



Penfolds Koonunga Hill Chardonnay mirrors its sister red wines as one of Australia's best value white wines.

OVERVIEW	Koonunga Hill Chardonnay reflects Penfolds multi-region, multi-vineyard blending philosophy, which allows Penfolds winemakers to source the best parcels of fruit to make 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
VINEYARD REGION	South Australia
GRAPE VARIETY	Chardonnay
VINTAGE CONIDITIONS	The 2020 vintage had is challenges, with warm weather and bushfires in several regions across South Eastern Australia. The growing season started normally, with budburst in September, however isolated frost tempered yield expectations in parts of the Adelaide Hills. Cool conditions prevailed in November slowing vine development. December was considerably warmer with very little rainfall. A bushfire in the Adelaide Hills damaged a number of grower vineyards, further reducing an already small crop. Despite the adversity, a small yet high quality selection of Chardonnay fruit was harvested.
WINE ANALYSES	Alc: 13%, Acidity: 6.9 g/L, pH: 3.29
LAST TASTED	November 2020
MATURATION	Stainless steel, French oak

COLOUR	Vibrant pale straw with lemon hues
NOSE	Tropical fruits, yellow nectarine and rock melon showcase the 2020 vintage, while subtle hints of white flowers add intrigue. Given a swirl and with air, subtle creamy complexities will begin to reveal in time.
PALATE	A fruit driven palate with tropical fruits dance across the palate...vivacious, crisp, attractive! Crisp and succulent acid structure is balanced alongside subtle, creamy supporting French oak undertones.
PEAK DRINKING	Now - 2025