

KOONUNGA HILL CHARDONNAY

2018



OVERVIEW

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.

VINEYARD REGION

South Australia

GRAPE VARIETY

Chardonnay

VINTAGE CONDITIONS

South Australia's cool-climate regions experienced above average winter rainfall, providing good soil moisture profiles ahead of the growing season. Drier conditions prevailed from September through to April. Spring provided ideal conditions for flowering and fruit set while summer temperatures rose above the long-term average. Healthy vine canopies shielded the berries from adversity and grapes were able to ripen evenly across the regions. The 2018 vintage quality was exceptional, with lovely varietal flavour and pronounced natural acidity.

WINE ANALYSES

Alc/Vol: 12.5%, Acidity: 6.1 g/L, pH: 3.28

MATURATION

Stainless steel and French oak

COLOUR

Pale straw

NOSE

Tropical fruits, Granny Smith apple skin and hints of Nashi pear with supportive creamy nougat/praline oak. Wonderful integration of oak!

PALATE

A very balanced palate with 6 months yeast lees contact evident in the overall texture. Nougat/praline oak follows through with a crunchy citrus-like mouth watering acid to finish. A Chardonnay that's not too 'heavy' showing a nice lightness to the palate. Great drinking now and over the next 2 to 3 years.

PEAK DRINKING

Now - 2022

LAST TASTED

December 2018

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