

KOONUNGA HILL CHARDONNAY

2019



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 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 CONIDITIONS Vintage 2019 was strong on quality, however it will go in the record books as one of the lowest yielding for South Australian grape growers in many years. Rainfall was well below average, however good falls in June and August ensured optimal soil moisture levels for budburst. Wet and windy weather prevailed during flowering, which caused a significant reduction in the anticipated crop size. Summer was generally warm. The growing season finished well, with mild conditions leading into vintage. Grapes showed strong varietal character and retained good natural acidity.

WINE ANALYSES Alc:13.5%, Acidity: 6.6 g/L, pH: 3.21

LAST TASTED November 2020

MATURATION Stainless steel, French oak

COLOUR Pale straw with lime green hues

NOSE Undoubtedly one of the more complex offerings of Koonunga Hill Chardonnay... certainly punching above it's weight! Stone fruits are at the core with grilled white peach and nectarine. Creamy nougat and cashew nut arise from refined French oak treatment, with an almond biscotti nuance.

PALATE Stone fruits ensue, accompanied by a crisp Granny Smith apple (granita) aspect. There's a striking fruit sweetness that gives a real juiciness to the palate, with a fine-chalk, dust-like acid structure. Both linear and plush at the same time. Lovely texture and minerality.

PEAK DRINKING Now - 2024

Penfolds®