



# Koonunga Hill Chardonnay

2003

Penfolds Koonunga Hill Chardonnay is sourced from multiple Australian wine districts including significant contributions from the Barossa Valley and Adelaide Hills. It is a full-flavoured style with distinctive primary fruit characters, sustained intensity and a subtle underlay of moderate oak. Launched in 1993, Penfolds Koonunga Hill Chardonnay mirrors its sister red wines as one of Australia's best value white wines, offering exceptional quality at an affordable price.



VINEYARD REGION	Barossa Valley, Langhorne Creek, McLaren Vale
VINTAGE CONDITIONS	The lower temperatures and cool nights assisted the vines in weathering the drought and ensured crisp acidity.
GRAPE VARIETY	Chardonnay
MATURATION	Matured in a combination of small French oak barriques for three months, and stainless tanks for five months. All wine was left on lees.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: g/L pH:
LAST TASTED	2004-01-19
PEAK DRINKING	Now - 2006
FOOD MATCHES	Chicken, Pasta, Seafood

Winemaker comments by  
Peter Gago - Penfolds Chief  
Winemaker

COLOUR

Pale straw with a lemon green hue.

NOSE

Lemon curd and lavender aromas, harmoniously integrate with oak hints of malt and nutmeg.

PALATE

A full-bodied wine showing stone fruit and melon integrated with subtle oak. The creamy mid palate is balanced with zesty lemon rind acidity, ensuring a clean fresh finish.