



2010 Koonunga Hill

Chardonnay

Koonunga Hill Chardonnay reflects Penfolds' multi-region, multi-vineyard blending policy, which enables 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, sustained intensity and a subtle underlay of moderate oak.

Launched in 1991, 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.

Over recent vintages, this wine has benefited from the increased focus on white winemaking at Penfolds and the introduction of new wines in upper tiers. Premium fruit is often relegated down into Koonunga Hill Chardonnay, improving its overall elegance and finesse.



VINEYARD REGION	South Australia
VINTAGE CONDITIONS	Vintage started slightly earlier than average and proceeded exceptionally well with mild and dry ripening conditions and cool nights. Healthy vines and below average crops meant that the grapes ripened evenly, with strong varietal definition and character.
GRAPE VARIETY	Chardonnay
MATURATION	Matured for several months in small French oak barriques, it is a richly concentrated wine with plenty of varietal definition and creamy flavours.
WINE ANALYSIS	Alc/Vol: 13.3% Acidity: 5.7g/L pH: 3.21
LAST TASTED	March 2011
PEAK DRINKING	Now to 2012
FOOD MATCHES	Vietnamese pork belly

Winemaker comments by
Peter Gago, Penfolds Chief Winemaker

COLOUR

Pale straw with lime green hues.

NOSE

Lifted stonefruits, yellow peach, fine integrated subtle French oak, honeydew melon and almond meal.

PALATE

Full flavoured wine with a soft and creamy texture, mineral/flint like acid structure and very good length of flavour. Stonefruits continue onto the palate.