



KOONUNGA HILL CHARDONNAY 2012



Koonunga Hill Chardonnay reflects Penfolds multi-region, multi-vineyard blending philosophy, 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 and a subtle underlay of moderate oak.



PENFOLDS KOONUNGA HILL CHARDONNAY MIRRORS ITS SISTER RED WINES AS ONE OF AUSTRALIA'S BEST VALUE WHITE WINES, OFFERING QUALITY AT AN AFFORDABLE PRICE.

**PENFOLDS
CHIEF WINEMAKER**

PETER GAGO

VINEYARD REGION

Multi-regional

GRAPE VARIETY

100% Chardonnay

VINTAGE CONDITIONS

The 2012 vintage produced above average rainfalls throughout the growing season with a mild to warm summer. During the ripening period, optimum temperatures prevailed right through to harvest. This, along with lower than average crops and great canopy growth gave way for wonderful flavour development in what is deemed an exceptional white vintage

WINE ANALYSIS

Alc/Vol: 13%
Acidity: 6.23 g/L
pH: 3.10

LAST TASTED

October 2013

PEAK DRINKING

Now to 2015

MATURATION

Stainless steel and French oak for 6 months on yeast lees

COLOUR

Light straw

NOSE

Stone fruits abound, noticeably yellow peach with trademark exotic tropical fruits beneath. Underlying complex characters of creamy nougat with a faint suggestion of hazelnut and lightly toasted cashew nut and scented French oak

PALATE

Arising from 6 months on yeast lees, the palate is flavoursome and creamy with highlighted notes of nougat and hazelnut praline. Beautifully balanced out with fine acidity, this wine is best consumed young and fresh