



KOONUNGA HILL CHARDONNAY 2014



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 sensitive use of oak.

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



**PENFOLDS
CHIEF WINEMAKER** **PETER GAGO**

VINEYARD REGION Multi-regional, South Australia

GRAPE VARIETY 100% Chardonnay

**VINTAGE
CONDITIONS** Above-average winter rainfall provided the vines with healthy soil moisture profiles for the start of the growing season. Spring rainfall was below the long-term average with temperatures slightly above average leading to an early budburst. However, by flowering and veraison the growth was the same as the previous year. A significant rainfall event in early February caused some crop loss and slowed harvest, however improved conditions thereafter ensured fruit was harvested in optimal condition with desired varietal flavour development and acid retention. A white wine vintage characterised by high quality intensely flavoured fruit.

WINE ANALYSIS Alc/Vol: 12.5%
Acidity: 6.3 g/L
pH: 3.27

LAST TASTED December 2014

PEAK DRINKING Now – 2018

MATURATION 6 months in stainless steel and seasoned French oak

COLOUR Very pale straw with lime green hues

NOSE An elegant and confident Koonunga Hill.
Fresh fruits are at once captivating, alluring – white stone fruits, grapefruit, kiwifruit and lemon citrus.
Subtle nuances of nougat and white blossom add complexity.

PALATE Pure fresh fruits adorn the palate, with an enhanced emphasis on the citrus spectrum of lemon and lime.
Refined acid is the key here, inducing mineral-like texture and impressive line and length.
Poised and balanced.