



Koonunga Hill Chardonnay

1997

Now a world famous brand name, Penfolds Koonunga Hill takes its name from the Koonunga Hill vineyard in the Barossa Valley, purchased by Penfolds in the mid 1970's. Penfolds Koonunga Hill Chardonnay demonstrates the quality and consistency of style expected from the Koonunga Hill label and is widely recognised as one of Australia's best value-for-money Chardonnays, both in Australia and overseas. The 1997 Penfolds Koonunga Hill Chardonnay maintains the trademark full flavoured style with excellent varietal fruit and perfectly balanced oak. Careful grape selection and precise blending of component wines has resulted in a rich and complex wine.



VINEYARD REGION	
VINTAGE CONDITIONS	
GRAPE VARIETY	Chardonnay
MATURATION	30% barrel fermentation in French oak followed by French oak maturation for 4 months.
WINE ANALYSIS	Alc/Vol: 13% Acidity: 6.40g/L pH: 3.27
LAST TASTED	2000-07-27
PEAK DRINKING	Now
FOOD MATCHES	Chicken, Pork

Winemaker comments by Phillip John

COLOUR

Pale straw with brilliant green hues.

NOSE

The bouquet displays typical melon and nectarine varietal characters, with some tropical fruit overtones. A pleasant butterscotch character and sweet, nutty oak influence from light oak maturation adds further complexity.

PALATE

The wine is rich and full flavoured with excellent varietal fruit and perfectly balanced, integrated oak. The palate has complex melon and tropical fruit Chardonnay flavours with a soft, creamy mid-palate derived from malolactic fermentation and extended