



KOONUNGA HILL CHARDONNAY 2013



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 growing season was defined by cooler than average days and warmer than average nights, combined with a lack of rain that began in mid-September. Total rainfall, from the start of May 2012 to the start of April 2013 was 35% down on Long Term Average. 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: 6.3 g/L
pH: 3.10

LAST TASTED November 2013

PEAK DRINKING Now to 2016

MATURATION Stainless steel and French oak for 5 months

COLOUR Very pale straw with light green hue

NOSE Freshness and purity of fruit is evident from the initial smell! Examine a little closer and you will find fragrant citrus blossom, grapefruit and lovely sweet hints of kiwi fruit concluding with a subtle creaminess emanating from 5 months oak maturation

PALATE Grapefruit and citrus with a lovely creamy texture finishing with a fine crisp acidity. Displaying wonderful balance and elegance