



Koonunga Hill Chardonnay 2007

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. It is a full-flavoured style with distinctive primary fruit characters, sustained intensity and a subtle underlay of moderate oak.

Launched in 1993, 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.



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| VINEYARD REGION | South Australia |
| VINTAGE CONDITIONS | The 2007 vintage was difficult with low winter temperatures threatening severe frosts, followed by unusually high summer temperatures which placed pressure on water resources. The resulting fruit ripened quickly and was harvested early with full flavours, fine structure and balance. |
| GRAPE VARIETY | Chardonnay |
| MATURATION | Parcels of this wine were matured in French oak for six months. |
| WINE ANALYSIS | Alc/Vol: 13.5% Acidity: 6.0g/L pH: 3.36 |
| LAST TASTED | April 2008 |
| PEAK DRINKING | Now to 2010 |
| FOOD MATCHES | Country style chicken and vegetable pie. |

Winemaker comments by Penfolds Chief Winemaker Peter Gago

COLOUR

Brilliant pale straw.

NOSE

Aromas of lifted citrus blossom and freshly crushed nectarine are surrounded by subtle spicy nougat oak.

PALATE

A full flavoured wine with fruit - rockmelon and yellow peach - at the fore. A vanilla and malt creaminess deepens the palate, and provides complexity. Subtle citrus like acid ensures a refreshing finish.