



Koonunga Hill Chardonnay

2008

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. A light to medium bodied Chardonnay 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.



VINEYARD REGION	South Australia
VINTAGE CONDITIONS	The 2008 vintage was warm to hot, with a prolonged heatwave in mid-March. However, grapes picked before the elevated temperatures were delivered to the winery in excellent condition, resulting in good varietal definition and balanced flavours.
GRAPE VARIETY	Chardonnay
MATURATION	Parcels of this wine were matured with French oak for eight months while parcels remained unoaked to retain a fresh fruit focus.
WINE ANALYSIS	Alc/Vol: 13.0% Acidity: 5.2g/L pH: 3.32
LAST TASTED	June 2009
PEAK DRINKING	Now to 2011.
FOOD MATCHES	A delight by itself, chicken shashliks or Vietnamese pork belly.

Winemaker comments by Penfolds Chief Winemaker Peter Gago

COLOUR
Pale straw.

NOSE
Lifted citrus notes and floral aromatics rise above layers of freshly cut white peach and light, spicy marzipan oak.

PALATE
A light to medium bodied Chardonnay with rockmelon and grapefruit at the fore. A gentle creamy texture gives excellent mouthfeel without being cloying, while spicy French oak plays a minor supporting role. Subtle citrus like acid ensures refreshing length on the finish.