

# KOONUNGA HILL CHARDONNAY

2016



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**OVERVIEW** 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 each vintage. A light to medium-bodied Chardonnay with distinctive primary fruit characters and a subtle underlay of moderate oak.

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**GRAPE VARIETY** Chardonnay

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**VINEYARD REGION** Multi-regional

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**WINE ANALYSIS** Alc/Vol: 12.5%, Acidity: 6.0 g/L, pH: 3.15

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**MATURATION** Stainless steel and seasoned oak for six months

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**VINTAGE CONDITIONS** The 2016 Adelaide Hills growing season commenced under mild and dry conditions. Rainfall was below-average throughout winter and dry conditions persisted through spring resulting in early vine growth. Conditions for set and flowering were favourable and contributed towards above-average vintage yields. Rain events during January and February were, for the most part, pre-veraison. Cool February conditions meant that ripening was steady and the slightly early start to vintage was a result of a mild and dry growing season. February and March weather allowed for a steady harvest, favourable flavor development and acid retention.

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**COLOUR** Pale straw with lime green hues

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**NOSE** The *usual suspects* beckon here - honeydew melon and limey citrus at the fore, with alluring background hints of white stone-fruit... Scents of paperbark oak and oatmeal arise, coupled with a creaminess (from time on yeast lees?) adding intrigue.

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**PALATE** Zingy and zesty! Limey, citrus fruit with complexing almond meal and a light creamy texture. Subtle, barely perceivable oak. Refreshing, balanced acidity allows this Koonunga Hill expression to be enjoyed upon release and optimally across the following 12 months.

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**PEAK DRINKING** Now - 2018

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**LAST TASTED** April 2017