



PENFOLDS



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 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.



CHIEF WINEMAKER	PETER GAGO
VINEYARD REGION	Multi Regional
GRAPE VARIETY	100% Chardonnay
VINTAGE CONDITIONS	Autumn and winter rainfall was above the long-term average. Rain stopped abruptly in early August with nothing more than light and infrequent showers observed throughout spring. Canopy growth was resultantly halted early in the season, setting up an open canopy structure. The challenge was therefore to work towards a balanced canopy development under such dry conditions. A significant rainfall event in early January was a defining moment. This event revitalised vineyards and gave vines a much needed boost throughout veraison. Mild days coupled with cool nights provided consistent conditions from late-January through to March, allowing fruit to reach optimal ripeness whilst retaining natural acidity.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.9 g/L pH: 3.35
LAST TASTED	March 2016
PEAK DRINKING	Now to 2019
MATURATION	4 months in stainless steel and seasoned oak
COLOUR	Pale straw with lime green hues
NOSE	Varietally attuned with nectarine fruits and a subtle oak toastiness. These cues are supported by scents of white blossom and just a hint of flint and grapefruit pithiness. Dare it be suggested - quite a serious Chardonnay aromatic offering!
PALATE	Fresh and vibrant, fresh peach and tropical fruit flavours abound. Such fruits are conveyed and complexed via friendly and lively acidity and a welcomed creamy texture. A subtle balanced oak finish signs off. Imminently drinkable.