



Koonunga Hill Chardonnay

1999

The Koonunga Hill name has carried PENFOLDS to the four corners of the wine-loving world, offering an extraordinary combination of quality and value, consistency and style. The inaugural 1991 vintage Koonunga Hill Chardonnay was sold exclusively in the UK, but since the 1992 vintage the wine has gone from strength to strength in Australia as well.

PENFOLDS Koonunga Hill is made to a full-flavoured style with excellent varietal fruit and balanced oak. Careful grape selection and precise blending of component wines has resulted in a rich and complex wine. Koonunga Hill Chardonnay reflects PENFOLDS multi-region, multi-vineyard blending policy, which enables winemakers to reduce the impact of vintage variation and produce consistent wines every vintage.



VINEYARD REGION	South-East Australia
VINTAGE CONDITIONS	The early 1998/99 growing season in most regions of Australia was marked by very dry conditions. This was in spite of a breakdown in the previous El Nino cycle, which had brought drought the previous year. With the exception of Western Australia and the more northerly parts of New South Wales, winter and spring were drier than normal and many dam water levels remained low. Hot weather in December and January made big demands on remaining water supplies and caused vine stress in some regions, with loss of quality. From early February, patchy, but often quite heavy, rain began to affect most of south-eastern Australia.
GRAPE VARIETY	Chardonnay
MATURATION	This wine has components that have been either fermented or matured for four months in contact with oak.
WINE ANALYSIS	Alc/Vol: 13% Acidity: 6.40g/L pH: 3.11
LAST TASTED	2000-07-27
PEAK DRINKING	Now
FOOD MATCHES	Chicken, Pork

Winemaker comments by John Duval

COLOUR

Pale straw with brilliant green hues.

NOSE

Plenty of melon and nectarine fruit characters with some tropical overtones. A pleasant creamy and butterscotch character and sweet nut influence adds complexity.

PALATE

Full flavoured and rich with excellent varietal fruit and perfectly balanced oak integration. Fruit flavours have been complexed by yeast contact and creamy malolactic fermentation has given the wine a pleasant softness and low acid finish.