

ONE

BY

Penfolds®



2022 CHARDONNAY

OVERVIEW

Introducing One by Penfolds. Designed in partnership with Human Made founder NIGO, One by Penfolds celebrates the idea of 'oneness'. Oneness embraces what makes us all different and unique, but also the things that bring us together – as represented by the winemaking regions from where the One by Penfolds range is made around the world. Sourced from the 2022 vintage, fruit for One by Penfolds Chardonnay was selected based on style and character.

COUNTRY

Australia

VINEYARD REGION

Adelaide Hills

GRAPE VARIETY

Chardonnay

WINE ANALYSIS

Alc: 12.5%, Acidity: 6.9 g/L, pH 3.24

FOOD PAIRING



Roasted Chicken



Crab Linguine



Baked Camembert
& Sourdough

COLOUR

Pale straw, green hues

NOSE

Very expressive varietal character. Summer stone fruits, yellow peach, and white nectarine. Ripe loquats poached in syrup. Japanese persimmon and golden delicious apple add further layers of complexity. Passionfruits emerge, kept in check by lemon/lime citrus notes.

PALATE

The palate delivers on the nose. Packham pear with slices of just-ripe Fuji apples. A hint of frangipani. Honey ice-cream nuances provide palate weight. There is a lovely phenolic grip, with a rich, lingering palate.

VINTAGE CONDITIONS

Winter rainfall was above the long-term average in the Adelaide Hills, with vines entering the spring growing season with full soil moisture profiles. September was dry, ideal for budburst. Conditions in October and November were cooler than average delaying flowering and fruit set. Summer was generally cool with no problematic heat waves. Except for some welcome rain in January, dry conditions prevailed until harvest. The chardonnay grapes were harvested in ideal conditions and reflect the exemplary varietal character for which the region is rightly vaunted.

LAST TASTED

March 2023

DESIGNED BY

NIGO