

KOONUNGA HILL CHARDONNAY

2024

OVERVIEW

Koonunga Hill Chardonnay reflects Penfolds multi-region, multi-vineyard blending philosophy, which allows Penfolds 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 and a subtle underlay of moderate oak.

GRAPE VARIETY

Chardonnay

VINEYARD REGION

South Australia

WINE ANALYSES

Alc/Vol: 13%, Acidity 7.1 g/L, pH 3.69:

MATURATION

Seasoned French Oak

VINTAGE CONDITIONS

The 2024 growing season in South Australia was helped by plentiful winter rainfall. Spring was relatively dry and mild providing optimal conditions for budburst and flowering. Rain at the beginning of December boosted the soil moisture levels, setting the vines up well for the remainder of the season. Summer was mild with no heatwaves which extended bunch hang time. Eventually, the weather did warm in late summer with short bursts of heat. Chardonnay grapes were harvested showing textbook varietal characters and with lovely natural acidity

NOSE

Lovely varietal characters on the nose. Citrus blossom, roasted cashews, toasted sourdough, pistachio nougat and exotic spicy oak. There are subtle hints of wet river stone and flint. Already showing great complexity.

PALATE

Beautifully balanced with lots of tension. Citrus to the fore with flavours of lemon curd and ruby grapefruit. Sweet nougat and ripe stone fruits flesh out a generous palate. Subtle oak provides texture and weight. Finishes with lovely refreshing acidity.

COLOUR

White gold with a green tinge.

PEAK DRINKING

Now – 2028

LAST TASTED

February 2025

Penfolds[®]

