

ONE
BY
Penfolds®



2023 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 2023 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: 6.8 g/L, pH 3.35

FOOD PAIRING



Roasted Chicken



Crab Linguine



Baked Camembert
& Sourdough

COLOUR

White gold with a green tinge

NOSE

Very expressive varietal markers. Notes of white nectarine and peach vie for attention alongside pear and pink lady apples. A suggestion of frangipani, white grapefruit and lemon rind adds freshness and vitality.

PALATE

The palate is generous, without crossing the boundary of opulence. Poached pear, fresh white nectarines with cream and lemon syrup. Natural acidity invigorates, length impressive.

VINTAGE CONDITIONS

Winter rain was above average, leading into what would become one of the wettest springs on record for the Adelaide Hills. Vigilance was required throughout the growing season, but it would be rewarded. With soil profiles full of moisture, growth was uninhibited and crop development was unimpeded.

The growing season was cooler than average slowing vine development. With plenty of soil moisture, berry size was excellent. The cool conditions persisted through summer and delayed the start of harvest. The extra hang-time ensured the grapes developed strongly identifiable varietal characters and bracing acidity.

PEAK DRINKING

Now - 2031

LAST TASTED

January 2025

DESIGNED BY

NIGO