



PENFOLDS KOONUNGA HILL
SEMILLON CHARDONNAY & CHARDONNAY



“These are not limited production wines, yet the Koonunga Hill whites show what Australia is able to do well.” – JAMES HALLIDAY



Penfolds
KOOONUNGA HILL
CHARDONNAY

OVERVIEW: The release of the Koonunga Hill Chardonnay recognised that market sentiment was evolving. Emerging export markets demanded a Penfolds white wine. With access to several company vineyards throughout South Australia, Penfolds was able to match its resources to this market need. The Koonunga Hill Chardonnay was first released in the United Kingdom in 1992 and then in Australia the following year. While benefits derive from the huge economies of scale available to a large company, the wine needed to be highly consistent with Penfolds red winemaking reputation. Both Koonunga Hill whites are well proportioned wines with distinctive primary fruit characters and good levels of intensity. They are a step up from the Rawson’s Retreat whites, with more concentration and fruit power. The Semillon Chardonnay is an elegant style with lemony nuances and minerally flavours. The Chardonnay, which is matured for several months in small French oak barriques, is a richer style with plenty of varietal definition and creamy flavours.

Penfolds approaches the production of Koonunga Hill whites with the same diligence and attention to detail expected of a small volume, fine wine. Joseph Ward says, “Semillon Chardonnay is a convincing style. The wine has plenty of tropical fruit aromas and a good ripe palate. Compared to Rawson’s Retreat, it’s worth the extra couple of bucks”. Huon Hooke says, “The Koonunga Hill Chardonnay at its best is an enjoyable quaffing wine with interesting barrel/lees complexity and a clean, soft, balanced palate”.

The entire panel agrees that both the Koonunga Hill whites are early drinking styles. The Koonunga Hill Semillon Chardonnay and Chardonnay are considered by many to be amongst Australia’s best value whites, delivering wine quality at an affordable pricepoint.

**PENFOLDS
KOOONUNGA HILL
SEMILLON
CHARDONNAY**

First Vintage: 1996

*Variety: Semillon (60-65%)
Chardonnay (30-35%)*

Origin: Multi-district blend from South Australia. Barossa Valley, Adelaide Hills. May vary considerably depending on vintage conditions.

Fermentation: Stainless steel tanks. Some components undergo malo-lactic fermentation.

Maturation: Primarily matured without the influence of oak.

**PENFOLDS
KOOONUNGA HILL
CHARDONNAY**

First Vintage: 1991

Variety: Chardonnay

Origin: Multi-district blend often including: Barossa Valley, McLaren Vale, Langhorne Creek, Strathbogie Ranges. May vary considerably depending on vintage conditions.

Fermentation: Stainless steel tanks. Some components undergo malo-lactic fermentation.

Maturation: Some components are barrel fermented and oak matured for three to five months in French oak barriques.