

Penfolds

THOMAS HYLAND

CHARDONNAY 2002

The Thomas Hyland range honours the pioneering spirit of Thomas Hyland, son-in-law of Dr. Christopher Rawson Penfold, whose stewardship of the company from the late 1800's until 1914 saw the development of what, in his lifetime, became Australia's most famous name in wine.

Consisting of a Shiraz, a Cabernet Sauvignon and a cool climate Chardonnay - each sourced from premium viticultural districts of South Australia, these wines offer a contemporary expression of varietal flavour and structure.



VINEYARD REGION	A blend of selected parcels of fruit from premium cooler climate Australian wine regions including Adelaide Hills and Eden Valley, with additional material from Fleurieu.
VINTAGE CONDITIONS	Particularly in South Australia, this vintage was the coolest on record and had a later than normal harvest. The extended growing season and climatic influences resulted in fruit quality that was excellent whilst yields were down. For Thomas Hyland Chardonnay this produced wines with a profound depth of flavour, refined aromatics and a palate with elegant flavours and fine acid backbone.
GRAPE VARIETY	Chardonnay
MATURATION	Penfolds Thomas Hyland Chardonnay was fermented in 50% new and 50% one-year-old French Oak barrels and matured on yeast lees for a further 7 months.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: - pH: -
LAST TASTED	5-Sep-02
PEAK DRINKING	Now
FOOD MATCHES	Ideally suited to Asian, Chicken, Seafood

Winemaker comments by
Peter Gago

COLOUR Bright, pale straw. Interestingly, this wine was not filtered - cold settled only.

NOSE The aroma of lemon zest and grapefruit is followed by white peach and complemented with a complex array of savoury French oak and yeast lees derived characters.

PALATE This wine shows initial bursts of citrus fruit and honey dew followed by a creamy yeast derived mid palate. Barrel fermentation, battonage and malolactic fermentation further add to the complexity. Subtle oak and fine acidity complement the fruit and the structure of the wine. The intense fruit and fine acidity of this wine highlight the quality of the 2002 vintage.