

Penfolds

THOMAS HYLAND

CHARDONNAY 2003

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, these wines offer a contemporary expression of varietal flavour and structure.



VINEYARD REGION	The 2003 Penfolds Thomas Hyland Chardonnay is sourced primarily from the Adelaide Hills, with components from other premium cool-climate viticultural regions such as The Eden Valley and Robe.
VINTAGE CONDITIONS	Vintage conditions across much of South-Eastern Australia can be characterised by low yields and rainfall. A warm spring in 2002 with virtually no rain was followed by a hot December and January. Three inches (76mm) of rain in mid-February provided relief, revitalising the vines and putting them into good shape for harvest.
GRAPE VARIETY	Chardonnay
MATURATION	Matured for six months in 23% new and 77% one and two-year-old French Oak. Traditional French techniques of battonage were employed post fermentation, as was minimal filtration to preserve the elegance of the fruit flavours.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 5.60g/L pH: 3.38
LAST TASTED	30-Sep-03
PEAK DRINKING	Now - 2008
FOOD MATCHES	Ideally suited to Seafood, Chicken, Salad

Winemaker comments by
Peter Gago

COLOUR

Pale straw with green hues.

NOSE

Aromas of white stone fruits and lemon pudding with notes of ginger and nutmeg.

PALATE

Grapefruit, honeydew and white peach flavours are laced with a complex array of caramel and spicy barrel-ferment characters. Zesty lemon acidity provides a clean, crisp finish.