

*Penfold's*

# KOONUNGA HILL

SEMILLON CHARDONNAY 2004

Penfolds Koonunga Hill Semillon Chardonnay is sourced from multiple Australian wine districts including significant contributions from The Barossa Valley, the Adelaide Hills and Langhorne Creek. It is a well-balanced and attractive blend of two of the world's classic white grape varieties, combining the citrus nuances of Semillon with the tropical softness of Chardonnay.

Penfolds Koonunga Hill wines have a track record of offering exceptional quality and value for money. The Shiraz Cabernet was first produced in 1976. White varieties were added in 1993 (Chardonnay) and 1995 (Semillon Chardonnay).



VINEYARD REGION	Barossa Valley, Adelaide Hills
VINTAGE CONDITIONS	Above average winter rainfall led to a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. The Adelaide Hills fared well with some rainfall and a naturally colder climate ultimately producing wines of elegance and intensity.
GRAPE VARIETY	Semillon, Chardonnay
MATURATION	Parcels of this wine were matured in oak for three months.
WINE ANALYSIS	Alc/Vol: 12.50% Acidity: - pH: -
LAST TASTED	13-May-05
PEAK DRINKING	Now - 2007
FOOD MATCHES	Ideally suited to Aperitif, Pasta, Asian

Winemaker comments by  
Peter Gago

**COLOUR**

Straw.

**NOSE**

The wine shows lifted aromas of freshly cut hay and preserved lemons with hints of spicy clove.

**PALATE**

The refreshingly zesty nature of this wine is complimented by flavours of white stone fruits and kaffir lime leaves. A lively yet soft and immediately approachable wine - making it a perfect chilled Summer drink.