

Penfolds

THOMAS HYLAND

CHARDONNAY 2004

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 1800s 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 2004 Penfolds Thomas Hyland Chardonnay is sourced primarily from the Adelaide Hills, with components from other premium viticultural regions such as McLaren Vale and the Fleurieu peninsula.
VINTAGE CONDITIONS	Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. Adelaide Hills fared well with some rainfall and a naturally cooler climate ultimately producing wines of elegance and intensity.
GRAPE VARIETY	Chardonnay
MATURATION	This wine was matured for nine months in 20% new and 80% one and two year old French oak.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 5.40g/L pH: 3.38
LAST TASTED	14-Feb-05
PEAK DRINKING	Now - 2007
FOOD MATCHES	Ideally suited to Pasta, Salad, Seafood

Winemaker comments by Peter Gago

COLOUR Very light straw.

NOSE Fresh aromas of apple, lemon curd and yellow peach to the fore of a lively nose. A background of spicy clove and subtle nutty oak combines to aromatically suggest a wine of great complexity and character.

PALATE A wonderful taste sensation, showing a powerful and compelling structure with an alluring mid palate creaminess, yet at the same time retaining the classical elegance of a wine of true style and distinction.