



PENFOLDS KOONUNGA HILL

SEMILLON CHARDONNAY 2005

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	Multi-regional blend from South Australia
VINTAGE CONDITIONS	The 2005 vintage was of consistent good quality across all regions. Favourable seasonal conditions - particularly mild temperatures, with few sustained hot periods, and moderate and generally well timed rainfall - resulted in good quality and steady ripening of fruit, with full varietal characters being developed.
GRAPE VARIETY	Semillon, Chardonnay
MATURATION	This wine was matured in stainless steel.
WINE ANALYSIS	Alc/Vol: 13.0% Acidity: pH:
LAST TASTED	2.6.06
PEAK DRINKING	Now to 2007
FOOD MATCHES	Aperitif, Chicken, Salad

COLOUR

NOSE

PALATE

Winemaker comments by
Peter Gago

COLOUR Straw.

NOSE Lifted aromas of freshly cut grass and honeysuckle combine with hints of citrus.

PALATE This wine is a blend of two white varietals which while displaying their true characteristics, have melded together beautifully. Semillon gives grassy and fresh aromatics, while Chardonnay exhibits peach and nectarine flavours. Combine this with minimal winemaking influence and the result is a flavoursome and balanced wine that is drinking beautifully now.