

Penfolds

KOONUNGA HILL

SEMILLON SAUVIGNON BLANC 2005

The 2005 Penfolds Koonunga Hill Semillon Sauvignon Blanc urges immediate drinking. Its fresh fruit flavour is balanced by natural acidity, resulting in a crisp, dry white wine that suits salads, seafood and many Asian dishes.

Premium grapes from some of the best white wine regions in South Australia have been carefully selected and blended to maintain the consistent style and quality expected from the Koonunga Hill name. The two varieties complement each other admirably, with Semillon supplying the middle palate and length, and the Sauvignon Blanc the fresh and lifted bouquet.

The 2005 Koonunga Hill Semillon Sauvignon Blanc will be available under screwcap in Australia and New Zealand ensuring the wine retains the freshness and fruit vibrancy the winemaking team intended.



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| VINEYARD REGION | Multi-region 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, Sauvignon Blanc |
| MATURATION | Stainless steel fermentation followed by 3 months on yeast lees. |
| WINE ANALYSIS | Alc/Vol: 12.50% Acidity: - pH: - |
| LAST TASTED | 1-Aug-05 |
| PEAK DRINKING | Now - 2006 |
| FOOD MATCHES | Ideally suited to Aperitif, Asian, Seafood |

Winemaker comments by
Peter Gago

COLOUR

Pale straw with vibrant green hues.

NOSE

Intense, vibrant and lifted aromas show an array of fruits only now just emerging from this wine. Freshly picked snow pea aromatics intermingle with passionfruit and a subtle lemon/lime nuance.

PALATE

A medium-bodied wine, showing great balance between fresh, vibrant fruit and soft, mouthwatering acidity. The palate displays hallmark sauvignon blanc characters with trademark lychee notes. Semillon provides a lime-splice generosity which complements the mid and back palate, completing the offering.