

*Penfolds*

# THOMAS HYLAND

CHARDONNAY 2005

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 2005 Penfolds Thomas Hyland Chardonnay is sourced primarily from the Adelaide Hills, with components from other premium viticultural regions such as McLaren Vale, Fleurieu peninsula, Piccadilly Valley and Eden Valley.
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	Chardonnay
MATURATION	This wine was matured for nine months in 10% new and 90% older French oak and bottled with minimal filtration.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: - pH: -
LAST TASTED	23-Feb-06
PEAK DRINKING	Now - 2008
FOOD MATCHES	Ideally suited to Chicken, Salad, Seafood

## Winemaker comments by Peter Gago

COLOUR	Fresh straw verging on pale white.
NOSE	Aromas of white stone fruits with subtle cashew nut characters.
PALATE	A complex and full flavoured palate yet still elegant. An array of fruits ranging from grapefruit to fig are enhanced by a creamy nut character. The full bodied palate is balanced by refreshing acidity. An exceptional wine from an exceptional vintage that over-delivers!