



PENFOLDS KOONUNGA HILL

CHARDONNAY 2006

PENFOLDS Koonunga Hill Chardonnay is sourced from multiple Australian wine districts including significant contributions from the Adelaide Hills and Barossa Valley. It is a full-flavoured style with distinctive primary fruit characters, sustained intensity and a subtle underlay of moderate oak.

Launched in 1993, PENFOLDS Koonunga Hill Chardonnay mirrors its sister red wines as one of Australia's best value white wines, offering exceptional quality at an affordable price.



VINEYARD REGION	Multi-regional blend from South Australia
VINTAGE CONDITIONS	
GRAPE VARIETY	Chardonnay
MATURATION	This wine was fermented and matured in French oak.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: pH:
LAST TASTED	6.7.06
PEAK DRINKING	Now to 2010
FOOD MATCHES	Chicken, Salad, Seafood

Winemaker comments by Peter Gago

COLOUR

Brilliant pale straw.

NOSE

Aromas of lifted stone fruits and freshly crushed nectarine are surrounded by a subtle spicy (freshly ground nutmeg) oak. A honey character, from lees contact, gives the wine depth.

PALATE

A full flavoured wine with fruit - rockmelon and yellow peach - at the fore. A vanilla and malt creaminess deepens the palate, and provides complexity. The acid is subtle and ensures a refreshing finish.