



# PENFOLDS KOONUNGA HILL

SEMILLON SAUVIGNON BLANC 2006

The 2006 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.



**VINEYARD REGION** A multi region blend drawn from across South Australia with significant proportions from the Adelaide Hills and Barossa Valley.

**VINTAGE CONDITIONS**

**GRAPE VARIETY** Semillon, Sauvignon Blanc

**MATURATION** This wine was matured in stainless steel.

**WINE ANALYSIS**  
Alc/Vol: 13.5%  
Acidity: 7.0g/L  
pH: 3.2

**LAST TASTED** 7.6.06

**PEAK DRINKING** Now to 2007

**FOOD MATCHES** Aperitif, Chicken, Seafood

**COLOUR**

Winemaker comments by  
Peter Gago

Bright green straw with almost transparent hues.

**NOSE**

Intensely pungent mango and exotic passionfruit aromas come to the fore interlaced with notes of preserved lemon and freshly torn basil leaves.

**PALATE**

On the first sip, sweet tropical fruits enrich the senses with crisp, but not overpowering, acidity, creating a harmonious, balanced, and very appealing wine to drink now. A perfect lightly chilled summer accompaniment to fresh seafood.