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Sommelier

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**CHARDONNAY – KOONUNGA HILL – SOUTH AUSTRALIA – PRODUCED AND BOTTLED BY  
PENFOLDS WINES 2015 13,5%**

In 1976 Penfolds released the first wine to bear the name Koonunga Hill. By applying our long held philosophy of blending select parcels of grapes from South Australia's wine regions, Penfolds winemakers are able to craft wines of distinction without ever compromising on quality.

Attractive honeydew melon, white peach and lemon/lime citrus aromas complement a fresh chardonnay palate. The influence of oak provides an added dimension and complexity to this impressive, balanced wine. We invite you to explore the Penfolds Grange and discover a success story more than 170 years old.

**VISUAL ANALYSIS:** limpid and intense straw yellow with green reflections

**OLFACTORY ANALYSIS:** the range of scents consists of almonds, lemon, vegetal notes, yellow plum, hints of cocoa, touches of banana, talc, soap, lanolin and white lily

**GUSTATIVE ANALYSIS:** the first sensation is a very persistent alcoholic dryness supported by an intense and robust structure; there is not a consistent salivation and the final is bitter flavoured; the gustative aromatic persistence is about 7/8 seconds



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**WINE-FOOD COMBINATION:** *cebiche mixto* (raw fish)

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine
2. The sweet tendency of the recipe is counterbalancing the bitter final of the wine
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** this chardonnay represents a white wine that catches perfectly the meaning of the international taste: a numerous variety of scents at the nose and a gustative analysis in which every sensation is balanced and not invasive; advisable for a combination with some raw fish, but also valid to suggest as a sipping wine