



Koonunga Hill Cabernet Merlot

2006

Penfolds Koonunga Hill has established itself as one of Australia's favourite names in premium red wine. Since the first vintage in 1976 of Koonunga Hill Shiraz Cabernet, the collection's reputation has been built upon its quality, value and consistency.

The Koonunga Hill Cabernet Merlot has successfully built upon this tradition, offering Cabernet's up-front dark fruit flavour and lengthy finish, while Merlot's juicy plum fruit fills out the mid-palate to create a seamless wine from start to finish.

Koonunga Hill Cabernet Merlot is defined by its full-flavoured style with excellent fruit and approachability. The wine makes moderate use of oak maturation to add complexity while remaining in balance with the wine's fresh fruit flavours.



VINEYARD REGION	Selected from premium vineyard locations throughout South Australia including McLaren Vale, Langhorne Creek and the Limestone Coast.
VINTAGE CONDITIONS	2006 was a relatively early vintage, with low rainfall and warm weather contributing to early budburst and flowering. Mild to warm weather throughout summer helped the fruit to mature at an even rate, while rains at harvest refreshed ground moisture without creating any disease concerns.
GRAPE VARIETY	Cabernet Sauvignon (52%) Merlot (48%)
MATURATION	Selected parcels of this wine were matured for 12 months with American oak.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.0g/L pH: 3.49
LAST TASTED	April 2008
PEAK DRINKING	To 2010
FOOD MATCHES	A classic wine for pizza and pasta dishes.

Winemaker comments by Steve Lienert

COLOUR
Plum red.

NOSE
The nose shows fresh fruit aromas of red currant and varietal leafy notes. There are more complex aromas of apple and rhubarb pie integrated with smooth, vanillin oak and some spicy, cherry overtones.

PALATE
A medium bodied wine with flavours of plum and earth across a succulent mid-palate that finishes with fresh mineral textured tannins. The finish is mouth filling with cedary, creamy oak.