



Koonunga Hill Shiraz Cabernet

2007

PENFOLDS Koonunga Hill Shiraz Cabernet Sauvignon has established itself as one of Australia's favourite premium red wines. Since its first vintage in 1976, Koonunga Hill's reputation has been built upon its affordable price, its approachability in its youth, with the potential to develop if carefully cellared.

Penfolds Koonunga Hill Shiraz Cabernet is very much a reflection of the Penfolds winemaking style and philosophy. Sourced from premium vineyards across South Australia, the wine is known for its full-flavoured style with excellent Shiraz and Cabernet fruit, firm yet well-rounded structure and balanced oak.

Made as a traditional 'Australian blend', the Shiraz component provides fleshy fruit flavour while Cabernet provides a frame of fine grained tannins.



VINEYARD REGION	Sourced from premium vineyards across South Australia, including parcels from McLaren Vale, Barossa and the Limestone Coast.
VINTAGE CONDITIONS	The 2007 vintage was difficult with low winter temperatures threatening severe frosts, followed by unusually high summer temperatures which placed pressure on water resources. The resulting fruit ripened quickly and was harvested early with full flavours, fine structure and balance.
GRAPE VARIETY	Shiraz (70%), Cabernet Sauvignon (30%)
MATURATION	The majority of this wine was matured for 12 months in a combination of seasoned American and French oak, while a smaller component was matured in stainless steel to retain a fruit focus.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.4g/L pH: 3.6
LAST TASTED	December 2008
PEAK DRINKING	Now to 2015
FOOD MATCHES	Ideal with rich tomato based Mediterranean dishes.

Winemaker comments by
Peter Gago - PENFOLDS Chief
Winemaker

Bright crimson.

COLOUR

NOSE

The nose is redolent of fresh pudding mixture and mixed red berries (raspberry and strawberry). There's an immediate fragrance that jumps out the glass, with subtle glace fruit and sorbet edges and just the right inflection of cedary, seasoned oak.

PALATE

The palate reflects the nose, with deeper plum and red-fruits, although there is further depth, akin to rhubarb compote. Texturally there is a rolling persistence and a Claret-like grip that is eminently Penfolds. The chocolate like finish is Koonunga Hill through and through, with fine grained tannins.