

# KOONUNGA HILL CABERNET SAUVIGNON

2015



## OVERVIEW

Cabernet Sauvignon is widely planted across South Australia's premium wine regions, particularly in the south east where grapes with tremendous structure and aromatics are found. By skillfully blending across these regions, Penfolds have crafted a cabernet which is greater than the sum of its parts. Well-regarded since launch, the Koonunga Hill Cabernet Sauvignon showcases the typical cellar-ability that all Penfolds wines are renowned for. The wine has excellent structure and length and while it is ready for drinking now, it will gain further complexity with short term cellaring.

## GRAPE VARIETY

Cabernet Sauvignon

## VINEYARD REGION

Barossa Valley, Padthaway, Wrattenbully, Coonawarra

## WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.70

## MATURATION

10 months in seasoned American & French oak

## VINTAGE CONDITIONS

Autumn and winter rainfall were above the long-term average. Rain stopped abruptly in early August with only light showers observed throughout spring. Low top soil moisture halted canopy growth early in the season giving vines an open canopy. A significant rainfall event in early January was a defining moment, giving the vines a much needed boost during veraison. February brought weekend heat spikes, pushing mean maximum temperatures well above the average resulting in early ripening and harvest.

## COLOUR

Garnet red

## NOSE

Variety no mystery - tell-tale ribena and raspberry coulis aromatics immediately apparent, with just a splash of cherry cola. Sandalwood and vanillin no doubt coaxed from reticent oak. A green olive savouriness coupled with bay-leaf - revealed with a not-too-vigorous swirl of the glass.

## PALATE

A medium-bodied, earlier-drinking release. Dark chocolate, red fruits (mulberry & dark cherry), with a vegetal baked parsnip underlay. Grainy tannins and malty background oak add grip, length.

## PEAK DRINKING

Now - 2019

## LAST TASTED

March 2016