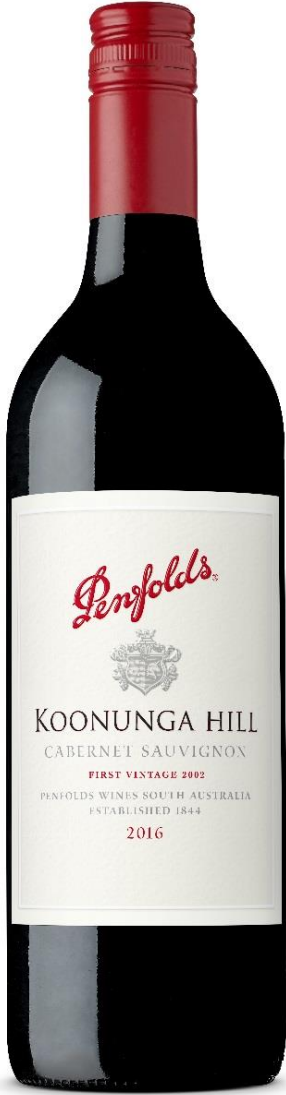


**KOONUNGA HILL**  
**CABERNET SAUVIGNON**  
 2016

*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 has crafted a Cabernet Sauvignon that is greater than the sum of its parts.*



<b>OVERVIEW</b>	Well-regarded since launch, the Koonunga Hill Cabernet Sauvignon showcases the typical cellarability 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.	<b>COLOUR</b>	Magenta brightness
<b>VINEYARD REGION</b>	Wrattonbully, Padthaway, Coonawarra, Mount Benson, Barossa Valley	<b>NOSE</b>	An immediate aromatic lift of equal parts fruit and spice. Sumac, blackberry, blackbean sauce and plum. Blue fruited generosity and a violet allure which is only just detectable.
<b>GRAPE VARIETY</b>	Cabernet Sauvignon	<b>PALATE</b>	Playing within Penfolds boundaries yet still abiding by Koonunga Hill rules..... approachable, vibrant and energetic. Graphite core, beetroot juice and macadamia complexity. Grainy tannins, Nori savoury character and brine. Quintessential 2016 plushness. A vintage that didn't discriminate when offering generosity.
<b>VINTAGE CONIDITIONS</b>	Autumn and winter were dry and cool across South Australia. Record low rainfall prevailed through September to March, with some relief seen only in January and February. The climactic conditions meant the start of the growing season was slightly delayed in most regions. The relatively mild 'Indian' summer, characterised by extreme heat, ensured the fruit was able to ripen evenly and develop desirable flavours.	<b>PEAK DRINKING</b>	Now - 2023
<b>WINE ANALYSES</b>	Alc/Vol: 14.5% Acidity: 6.4 g/L pH 3.61		
<b>LAST TASTED</b>	December 2017		
<b>MATURATION</b>	Stainless steel, French & American oak		

