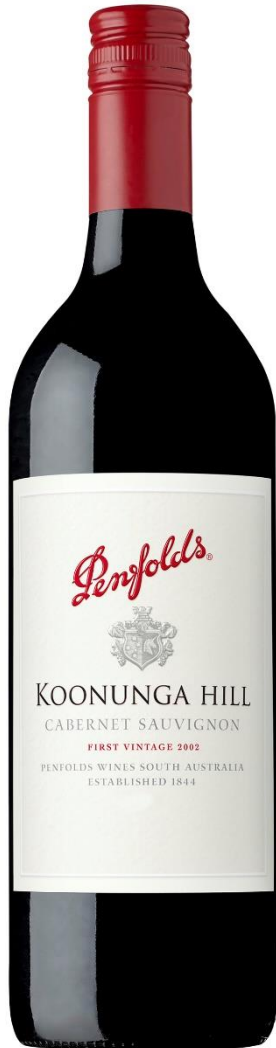


KOONUNGA HILL  
CABERNET SAUVIGNON  
2018



**OVERVIEW** Penfolds Koonunga Hill Cabernet Sauvignon showcases the typical cellarability that all Penfolds wines are renowned for. The wine has excellent structure and length. While it is ready for drinking now, it will gain further complexity with short term cellaring.

**GRAPE VARIETY** Cabernet Sauvignon

**VINEYARD REGION** Coonawarra, McLaren Vale, Langhorne Creek, Barossa Valley

**WINE ANALYSIS** Alc 14%, Acidity 6.1 g/L, pH 3.61

**MATURATION** Seasoned oak barrels

**VINTAGE CONDITIONS** Above-average winter and spring rainfall offered the vines across South Australia healthy soil moisture profiles for the growing season. Cool days and cooler nights slowed vine growth in early spring with temperatures warming in October. Late flowering and veraison delayed harvest by a few weeks. Weather conditions during ripening were generally dry favouring fully ripened grapes with well-developed colours and flavours.

**COLOUR** Crimson with a ruby red brightness at the rim.

**NOSE** Undoubtedly cabernet, there is no denying the DNA. Steely graphite, pomegranate liveliness and seared pepper crusted beef. Dried herbs aromatically circle around the varietal cabernet fruit.

**PALATE** White cherries and cranberry follow aromatic pomegranate, bringing an associated succulence that borders on austerity. Fine silky tannins, a steely core, graphite and ferric backbone provides shape. A solid framework for the fruit and tannins to hinge upon.

**PEAK DRINKING** Now - 2023

**LAST TASTED** March 2020

*Penfolds*