



# Koonunga Hill Seventy Six Shiraz Cabernet

2007

Since its inception, Penfolds Koonunga Hill has always aimed to deliver quality, value and consistency. The original 1976 Koonunga Hill Shiraz Cabernet is a legendary wine that is still drinking well today, with numerous bottles still taken to the Penfolds Red Wine Re-corking Clinics by collectors who know of its quality and longevity.

Thirty years after the original release, Penfolds released the 2006 Koonunga Hill Seventy Six, a winemaking tribute to the original 1976 Koonunga Hill Shiraz Cabernet.

In its short 'contemporary' history, the Seventy Six label has already enjoyed multiple show successes. The inaugural 2006 vintage won The Wine Press Club of NSW Trophy for the Exhibitor of the best Dry Red Wine in the Commercial Classes (Classes 6 and7), at the 2008 Royal Sydney Wine Show.

The 2009 Royal Sydney Wine Show made it two in a row - the 2007 vintage won The Wine Communicators of Australia Perpetual Trophy (formerly known as the Wine Press Club of NSW Perpetual Trophy) for the Exhibitor of the Best Dry Red Wine in the Commercial Classes (Classes 8 to 11).



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| VINEYARD REGION    | South Australia - with significant parcels from the Barossa, McLaren Vale and Southern Fleurieu, as well as parcels from Limestone Coast, including Coonawarra.   |
| 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         | This wine was matured for 12 months in seasoned and new French and American oak barrels.  |
| WINE ANALYSIS      | Alc/Vol: 14.5%<br>Acidity: 6.20g/L<br>pH: 3.53  |
| LAST TASTED        | April 2009  |
| PEAK DRINKING      | Now to 2013.  |
| FOOD MATCHES       | Ideal with beef, lamb and Mediterranean dishes.   |

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Dark crimson with blueberry hues.

Immediately ripe and spicy making it difficult to discern any oak from the masses of fruits. There are stylish nuances of leather, cooking chocolate and a savoury edge, perhaps from the Cabernet. Fig and blackberries lead back to Shiraz but it's ultimately a cleverly unified parcel.

Soft, rich and generous. Like the nose it's difficult to segment Cabernet or Shiraz, together they create a plump and dense mixture with a textured finish from the oak. Amongst the juicy-plummy fruits there are faint suggestions of orange rind and roasting juices - a reference to the original in this contemporary offer.

This is a fine 'retro' release in every sense, paying homage to the original 1976 wine.