



# Koonunga Hill Seventy Six Shiraz Cabernet

## 2008

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.

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 and 7), 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).

The 2008 Koonunga Hill Seventy Six Shiraz Cabernet nearly made it three-in-a-row, having to settle with a gold medal in class 9 at the 2010 Royal Sydney Wine Show.



VINEYARD REGION	South Australia - with significant parcels from the Barossa, Coonawarra, Mt Lofty Ranges and Mt Benson.
VINTAGE CONDITIONS	Drought conditions continued in 2008, pushing vintage forward, beginning in mid to late February. Spring was frost free followed by an unseasonably cool February, allowing optimum ripening conditions for maximum flavour development with balanced acidity. South Australia then struggled through one of the longest heat waves in the State's history, with temperatures staying above 35 degrees Celcius for two weeks. Fortunately fruit picked before the heatwave arrived at the winery in excellent condition.
GRAPE VARIETY	Shiraz (78%), Cabernet Sauvignon (22%).
MATURATION	This wine was matured for 12 months in seasoned and new French and American oak barrels.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.8g/L pH: 3.47
LAST TASTED	September 2009
PEAK DRINKING	Drink now to 2030. On track to supersede the original 1976 Koonunga Hill!
FOOD MATCHES	Ideal with beef, lamb and Mediterranean dishes.

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Deep, dark (impenetrable) core turning purple at the rim.

NOSE

Brooding dark fruits with stylish oak (with elements of char). Mocha / dark chocolate, liquorice, aniseed and black olives gives way to more savoury notes of demi-glace and cold lamb.

PALATE

A rounded and balanced palate with generous plush fruits. Texturally appealing - excellent grip and pronounced (fine) tannins support red berry and cranberry fruits.