



Koonunga Hill Seventy Six Shiraz Cabernet

2010

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 2007 vintage won the same class at The 2009 Royal Sydney Wine Show to make it two in a row.

The 2008 Koonunga Hill Seventy Six Shiraz Cabernet nearly made it three-in-a-row, having to settle with a gold medal at the 2010 Royal Sydney Wine Show. The Penfolds Winemaking Team are confident the 2010 vintage reaches the same quality and expectations as its predecessors.

"Timing of bottling deliberated to capture fruits, freshness."
Peter Gago - Penfolds Chief Winemaker



VINEYARD REGION	South Australia - including parcels from Coonawarra, McLaren Vale and the Barossa Valley.
VINTAGE CONDITIONS	Vintage started slightly earlier than average and proceeded exceptionally well with mild, dry ripening conditions and cool nights. Healthy vines and below average crops meant that the grapes ripened evenly, with strong varietal definition and character.
GRAPE VARIETY	Shiraz (66%), Cabernet Sauvignon (34%).
MATURATION	This wine was matured for ten months in seasoned and new American oak
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.4g/L pH: 3.59
LAST TASTED	August 1, 2011
PEAK DRINKING	2012 - 2020
FOOD MATCHES	Ideal with beef, lamb and Mediterranean dishes.

COLOUR

NOSE

PALATE

Winemaker comments by
 Peter Gago - Penfolds Chief
 Winemaker

Dense. Or more accurately on August 1, 2011, sporting a purple rim/black core.

Classy. Charming.

Wild berries - raspberry, blackberry, courted by integrated new oak evident (vanilla bean/stick/pod).

Scents of rice pudding (sago), and violet arise after an involuntary swirl of the glass.

Immediately accessible. Balanced, yet endowed with a plush and expansive palate profile induced via fruit richness & generosity.

Rhubarb, red licorice and aniseed (mint humbug ?) flavours court those possibly fruit & oak-derived ... chocolate powder, ovaltine (malt).

Structurally, fine (fruit) tannins and balanced acidity play an important role.

Important to serve at right temperature...