

**KOONUNGA HILL**  
**SEVENTY SIX**  
**SHIRAZ CABERNET**  
2017



*“Koonunga Hill Seventy Six Shiraz Cabernet delivers. Always. Baby 389, albeit varietally reversed.”*

**Peter Gago**  
Penfolds Chief Winemaker

<b>OVERVIEW</b>	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. A perennial favourite at Penfolds Re-corking Clinics and at auction, collectors highly value its quality and longevity. Koonunga Hill Seventy Six is a multi-regional South Australian blend of Shiraz and Cabernet, a wine style that has played a pivotal role in Australia’s rich winemaking history.	<b>COLOUR</b>	Vibrant bright crimson
<b>GRAPE VARIETY</b>	72% Shiraz, 28% Cabernet Sauvignon	<b>NOSE</b>	Youthful. Reflecting a touch of Middle Eastern scented exotica – Moroccan spices, Turkish Delight, sliced dates, rose-water ... Additional fruits (damson plum) and wafts of cold roasted lamb remind of more local environs. Oak? Just a hint.
<b>VINEYARD REGION</b>	Barossa Valley, McLaren Vale, Padthaway, Eden Valley, Langhorne Creek, Wrattenbully, Adelaide Hills	<b>PALATE</b>	Balanced and even throughout. Medium bodied. Predominantly red fruits noted at this early stage – loganberry, mulberry and red-cherry. Tempting to speculate what they will morph into with time in bottle! (‘Just right’) tannins, acidity and oak in unison conspire to afford both instant drinkability and the promise of longer-term delivery. The above statement reinforced by the second sip being better than the first ... always a good sign.
<b>WINE ANALYSIS</b>	Alc/Vol: 14.5%, Acidity: 6.8 g/L, pH: 3.58	<b>PEAK DRINKING</b>	Now – 2023
<b>MATURATION</b>	10 months in new (10%) and seasoned American oak	<b>LAST TASTED</b>	December 2018
<b>VINTAGE CONDITIONS</b>	Above-average rainfall offered the grapevines across South Australia healthy soil moisture profiles in the lead up to the growing season. Cool spring conditions initially slowed vine growth. Temperatures gradually warmed in October with vines producing large canopies and little irrigation was required. Vintage was delayed by up to a month in some regions. Weather conditions during harvest were generally dry favouring fully ripened grapes with well-developed colours and flavours.		