



Koonunga Hill Shiraz Cabernet 2003

Penfolds Koonunga Hill Shiraz Cabernet Sauvignon has established itself as one of Australia's favourite premium red wines. Since its first vintage in 1976, Koonunga Hill's reputation has been built upon widespread acclaim, including its most recent accolade - Great Value Red Wine of the Year - awarded to the 1999 vintage at the 2001 International Wine Challenge in London.

Penfolds Koonunga Hill Shiraz Cabernet is very much a reflection of the Penfolds winemaking style and philosophy. Sourced from premium vineyards across South Australia, the wine is known for its full-flavoured style with excellent varietal fruit, firm but well-rounded structure and balanced oak.



VINEYARD REGION	South Australia
VINTAGE CONDITIONS	The 2003 growing season in southern Australia was generally regarded as warm, starting with a dry winter and a warm, clear spring. This was followed by some episodes of heat through the summer, whilst cooler weather towards the end of the season relieved the vines in the run up to vintage.
GRAPE VARIETY	Cabernet Sauvignon, Shiraz (Syrah)
MATURATION	Parcels of this wine were aged for 20 months in a combination of three, four and five-year-old French and American oak.
WINE ANALYSIS	Alc/Vol: 14.00% Acidity: g/L pH:
LAST TASTED	2005-07-18
PEAK DRINKING	Now - 2008
FOOD MATCHES	Beef, Duck & Game, Lamb

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Dark red.

NOSE

Spicy, dark fruit aromas of quince and fig, hints of olive and liquorice, smokey meats and a gamey overtone. Aromas of dark chocolate and fruitcake develop against a background of well-mellowed, subtle, yet spicy oak.

PALATE

A medium-bodied wine with flavours at release of stewed quince, rhubarb and ripe dark fruits with further black olive notes adding a savoury tone to the finish. The tannins are soft and fine and integrate well with the balanced background spicy oak.