



Koonunga Hill Shiraz Cabernet

2004

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. The 2004 vintage has produced a worthy Koonunga Hill Shiraz Cabernet that unapologetically merits the tag, 'Baby Bin 28'

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 yet well-rounded structure and balanced oak.



VINEYARD REGION	South Australia
VINTAGE CONDITIONS	Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. South Australia fared well and produced wines of elegance and intensity.
GRAPE VARIETY	Shiraz, Cabernet Sauvignon
MATURATION	Approximately 10 months in a combination of old French and American oak.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: g/L pH:
LAST TASTED	September 2008
PEAK DRINKING	Now - 2018
FOOD MATCHES	Beef, Duck & Game, Lamb

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Deep red.

A complex nose with elements of assorted spices, chocolate and cedary oak - with glimpses of red capsicum, tobacco and pepper. Despite its youth, this is true to an old fashioned Koonunga Hill Shiraz Cabernet nose!

A balanced wine with a continuum of flavour throughout. The Cabernet Sauvignon influence is more profound on the palate than the nose with chocolate and mocha flavours clasping raspberry and blackberry fruits. A rich sweet mid-palate and finish are firmed by chalky tannins.

COLOUR

NOSE

PALATE