



# Koonunga Hill Shiraz Cabernet 2008

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 its affordable price, its approachability in its youth, with the potential to develop if carefully cellared.

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 Shiraz and Cabernet fruit, firm yet well-rounded structure and balanced oak.

Made as a traditional 'Australian blend', the Shiraz component provides fleshy fruit flavour while Cabernet provides a frame of fine grained tannins.



VINEYARD REGION	Sourced from premium districts across South Australia with significant parcels from Padthaway, Barossa Valley, Wrattenbully, Langhorne Creek, McLaren Vale and Coonawarra.
VINTAGE CONDITIONS	The 2008 vintage was warm to hot, with a prolonged heatwave in mid-March. However, grapes picked before the elevated temperatures were delivered to the winery in excellent condition, resulting in good varietal definition and balanced flavours.
GRAPE VARIETY	Shiraz (70%), Cabernet Sauvignon (30%).
MATURATION	Parcels of this wine were matured for 12 months in small oak casks, while components were matured in stainless steel to retain a fresh fruit focus.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.3g/L pH: 3.52
LAST TASTED	October 2009
PEAK DRINKING	Now to 2016
FOOD MATCHES	Ideal with rich tomato based Mediterranean dishes.

COLOUR

NOSE

PALATE

## Winemaker comments by Peter Gago - Penfolds Chief Winemaker

**COLOUR**  
Crimson red.

**NOSE**  
Rich Christmas cake and summer pudding aromas are obvious on the nose with more subtle cinnamon / spicy oak notes adding complexity on the nose.

**PALATE**  
Deeper, darker fruits are more obvious on the palate with plums, blueberry and dark cherries. Tannins and fruit are well balanced with Shiraz providing a fleshy mouthfeel and Cabernet delivering length and structure, with varietal, chalky tannins. Dark chocolate notes linger on the finish in typical Koonunga Hill style.