



Koonunga Hill Shiraz Cabernet

2009

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 Barossa Valley, Limestone Coast and the Fleurieu Peninsula.
VINTAGE CONDITIONS	The 2009 vintage was characterised by some unusual weather conditions. Below average winter rainfall was followed by a relatively warm and dry spring, which ended with a cool and damp November and December, increasing sub-soil moisture. Warm summer conditions brought on an early vintage which was not dissimilar to 2008, creating fruit with ripe fruit flavours in balance with tannins and acidity.
GRAPE VARIETY	Shiraz (73%), Cabernet Sauvignon (27%).
MATURATION	Parcels of this wine was matured for nine months in small oak casks.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.2g/L pH: 3.52
LAST TASTED	November 2010
PEAK DRINKING	Now to 2017
FOOD MATCHES	Ideal with rich tomato based Mediterranean dishes.

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR
Dark red.

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

PALATE
A medium-bodied wine with flavours of 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. Dark chocolate notes linger on the finish in typical Koonunga Hill style.