

KOONUNGA HILL SHIRAZ CABERNET

2011

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.



FOR THE 2011 VINTAGE, DRINKABILITY IS THE KEY – CAPTURE ITS YOUTH, VITALITY & FRUIT ... DEFINITELY DRINK THIS RELEASE SOONER RATHER THAN LATER!



**PENFOLDS
CHIEF WINEMAKER**

PETER GAGO

VINEYARD REGION

Barossa Valley, McLaren Vale, Fleurieu, Padthaway, Upper Adelaide, Clare Valley.

GRAPE VARIETY

62% Cabernet Sauvignon, 38% Shiraz.

VINTAGE CONDITIONS

With above-average winter rainfalls and cool conditions throughout spring, South Australia's grape growing regions generally experienced a later budburst than usual. Meticulous vineyard management was critical. Soil moisture levels resulted in healthy shoot growth and early canopy development. Healthy growth continued during the cooler spring months with delayed ripening in the New Year. A few warm days at the end of January guaranteed the completion of veraison. Multiple rain events, that were often isolated, meant that attention to sub-regional detail was required and selective harvesting of pristine fruit was exercised. The focus tended to be on the warmer regions with McLaren Vale and Barossa Valley important contributors.

WINE ANALYSIS

Alc/Vol: 13.5%
Acidity: 5.9g/L
pH: 3.65

LAST TASTED

December 2012

PEAK DRINKING

Now to 2017

MATURATION

12 months in older American and French oak.

COLOUR

Bright crimson red.

NOSE

A youthful Koonunga Hill disposition arises. Dark sour-cherry, blackberry, rhubarb fruits abound. Aromas of malt/oats/wheat germ with a green olive and pomegranate alert. Integrated, supportive oak awoken.

PALATE

Compact, defined. Pomegranate/plum/dark berry fruits. A white chocolate mousse/creamy dairy chocolate flavour/texture amalgam. On the finish, a cherry/smokey impression (oak ?).