



KOONUNGA HILL SHIRAZ CABERNET 2013



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

THERE IS NO REASON TO DOUBT WHY THE 2013 KOONUNGA HILL SHIRAZ CABERNET CANNOT JOIN AN IMPRESSIVE LIST OF MEMORABLE KOONUNGA HILL VINTAGES – VINTAGES THAT HAVE CELLARED WELL, OFTEN BEYOND THAT EXPECTED, PROUDLY PENFOLDS.



**PENFOLDS
CHIEF WINEMAKER** **PETER GAGO**

VINEYARD REGION Multi-regional, South Australia

GRAPE VARIETY 68% Shiraz, 32% Cabernet Sauvignon

**VINTAGE
CONDITIONS** After a dry South Australian winter reminiscent of 2006, vines were in water deficit at the beginning of spring. Early budburst was noticeable across many regions and windy conditions during flowering were, in part, responsible for variable fruit set and lower than average yields come vintage. Warm days were dispersed throughout October, November and in early January, contributing to an early start to the 2013 harvest and a relatively short, condensed vintage. The dry and warm conditions, coupled with lower than average yields saw fruit develop with strong, structural tannins, great intensity and depth of flavour.

WINE ANALYSIS Alc/Vol: 13.5%
Acidity: 6.1g/L
pH: 3.60

LAST TASTED April 2015

PEAK DRINKING Now to 2022

MATURATION 10 months in seasoned American and French oak

COLOUR Deep plum red with a bright crimson rim

NOSE Fruit generosity – raspberry and mulberry conserve, laced with icing-sugar.
French toast (oak derived?), white pepper and pepperoni are eventually revealed.
The nose is undeniably Penfolds with trademark cocoa powder, vanilla pod and sweet cinnamon.

PALATE Plush, sweet fruit is most certainly the hero on the palate.
Dark chocolate, rum and raisin ice-cream, shortcrust pastry and ground coffee add dimensions/intrigue.
Tannin profile and focussed length remind us of cabernet's presence – an impressively structured Koonunga Hill.