

# KOONUNGA HILL SHIRAZ CABERNET

2017



## OVERVIEW

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

**GRAPE VARIETY** 77% Shiraz, 23% Cabernet Sauvignon

**VINEYARD REGION** Barossa Valley, McLaren Vale, Padthaway, Langhorne Creek, Coonawarra.

**WINE ANALYSIS** Alc/Vol: 14.5%, Acidity: 5.9 g/L, pH: 3.63

**MATURATION** 12 months in seasoned oak

## VINTAGE CONDITIONS

Above-average winter and spring rainfall offered the vines across South Australia healthy soil moisture profiles for the growing season. Cool days and cooler nights slowed vine growth in early spring with temperatures warming in October. The lower than average temperatures and abundant rainfall during the growing season produced a vintage that challenged both winemakers and viticulturists alike. Weather conditions during ripening were generally dry with prevailing conditions favouring fully ripened grapes with well-developed colours and flavours.

## COLOUR

Crimson red

## NOSE

Energetic red fruits wrapped around a steely spine. Aromatics belie the wines regional composition. Ripeness has been swapped for pink peppercorn, white plum and the complexities of fresh Thai mint ... more reminiscent of cool climate pockets around the world. Red mulberry and white chocolate offer sweetness.

## PALATE

Raspberry and white chocolate generosity persists on the palate. Tannins appear effortless and enmeshed within fruit, namely white cherry and rhubarb. Oak sits in the background and layered behind crunchy acidity.

**PEAK DRINKING** Now - 2025

**LAST TASTED** July 2018