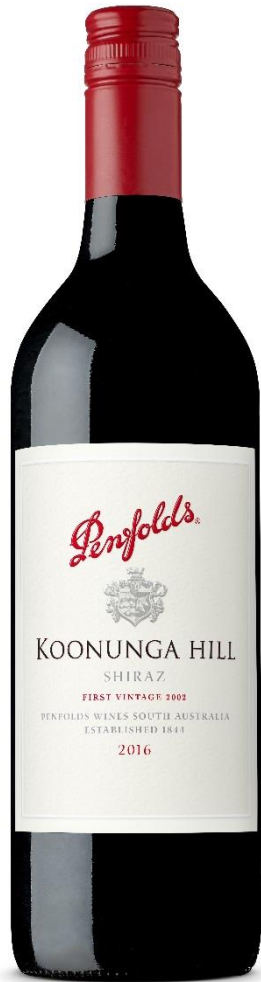


# KOONUNGA HILL

## SHIRAZ

2016



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<b>OVERVIEW</b>	A multiregional blend of Shiraz from across South Australia's premium wine growing regions. Koonunga Hill Shiraz is a plumper style with plush red-berried fruits, generosity of flavour and supple ripe tannins. It has excellent structure and length, and while it is ready for drinking now, the Koonunga Hill Shiraz will gain further complexity over the next two to four years.
<b>GRAPE VARIETY</b>	Shiraz
<b>VINEYARD REGION</b>	McLaren Vale, Wrattenbully, Barossa Valley, Padthaway
<b>WINE ANALYSIS</b>	Acidity: 6.1g/L, 14.5% Alc/Vol, pH 3.66
<b>MATURATION</b>	11 months American and French oak
<b>VINTAGE CONDITIONS</b>	Winter rainfall and the average minimum and maximum temperatures were below the long term average. Although rainfall remained low across the spring growing season, the temperatures were significantly warmer which accelerated vine growth. Harvest was underway by mid-February in generally warm conditions. Late in February the temperatures dropped slowing the harvest and allowing good flavour development for the later ripening blocks and varieties. Overall quality and yields were very pleasing across all the main growing regions in South Australia.

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<b>COLOUR</b>	Deep red
<b>NOSE</b>	No doubting the variety – plum and liquorice aromatics immediately take centre stage of this Shiraz performance. Prominent fleshy, ripe fruits initially overwhelm a suspicion of spice and oak. Upon sitting in glass, other artefacts reluctantly conceded.
<b>PALATE</b>	An impressive mouthfeel - fleshy, round & lush, yet remaining vibrant & balanced. An open-weave of assorted varietal shiraz fruit flavours and spices. Innocent, exposed. Recognisably a modern style with accessibility & drinkability a key feature.
<b>PEAK DRINKING</b>	Now - 2020
<b>LAST TASTED</b>	July 2017