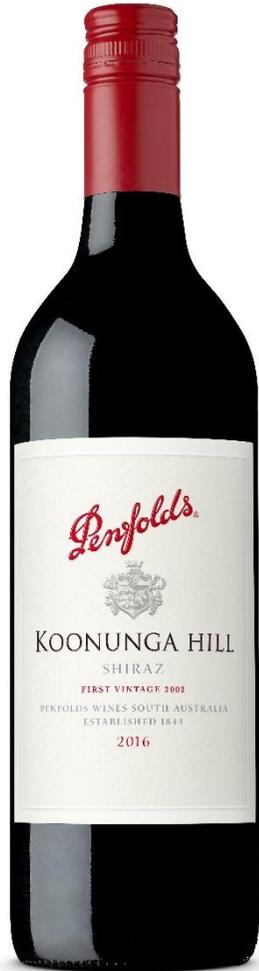


KOONUNGA HILL

SHIRAZ

2016



OVERVIEW	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.
GRAPE VARIETY	Shiraz
VINEYARD REGION	McLaren Vale, Wrattenbully, Barossa Valley, Padthaway
WINE ANALYSIS	Acidity: 6.1g/L, 14.5% Alc/Vol, pH 3.66
MATURATION	11 months American and French oak
VINTAGE CONDITIONS	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.

COLOUR	Deep red
NOSE	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.
PALATE	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.
PEAK DRINKING	Now - 2020
LAST TASTED	July 2017