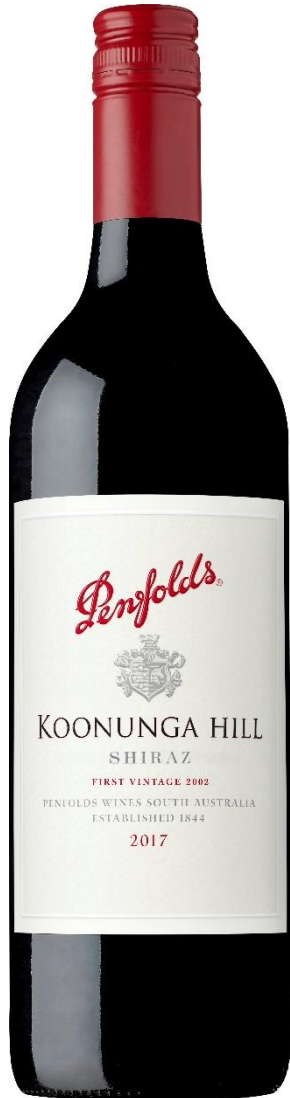


KOONUNGA HILL
SHIRAZ
2017



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 Padthaway, McLaren Vale, Wrattenbully, Barossa Valley

WINE ANALYSIS Alc/Vol: 14%, Acidity: 5.8 g/L, pH: 3.61

MATURATION 11 months in French and American oak

VINTAGE CONDITIONS

Plentiful winter and spring rainfall offered the vines across South Australia healthy soil moisture profiles for the growing season. Cool conditions slowed vine growth in early spring with temperatures eventually 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 Vibrant Plum

NOSE Red mulberry and raspberry coulis are immediately observed. Blueberry, bramble and earthy elements are offered with a little more encouragement. Sweet paprika, possibly provided by supportive oak, overlays shiraz vibrancy and generosity.

PALATE A steely and slaty texture surprises on the palate, being mentioned before fruit generosity. Tannins are sleek and supple and oak lies beneath spice and berries, almost providing the foundations for them to be layered on top of. A hallmark that seems to be emerging from the 2017 vintage ... crunchy acidity that provides succulence.

PEAK DRINKING Now - 2023

LAST TASTED July 2018

Penfolds