



2009 Koonunga Hill Cabernet Sauvignon

Penfolds Koonunga Hill has established itself as one of Australia's favourite names in premium red wine. Since the first vintage in 1976 of Koonunga Hill Shiraz Cabernet, the collection's reputation has been built upon its quality, value and consistency.

Premium Cabernet Sauvignon grapes from South Australia have been selected to maintain these three key characters. Consistently well-regarded since launch, the Koonunga Hill Cabernet Sauvignon showcases the typical cellar-ability that all Penfolds wines are renowned for. The wine has excellent structure and length and while it is ready for drinking now, it will gain further complexity with short term cellaring.



VINEYARD REGION	South Australia
VINTAGE CONDITIONS	The 2009 vintage was characterised by some unusual weather conditions. Below average winter rainfall was followed by a relatively warm and dry spring, which ended with a cool and damp November and December, increasing sub-soil moisture. Warm summer conditions brought on an early vintage which was not dissimilar to 2008.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was matured in a combination of American and French oak.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.3g/L pH: 3.53
LAST TASTED	March 2011
PEAK DRINKING	Now to 2014
FOOD MATCHES	Traditional lasagne or a mediterranean vegetable pizza.

COLOUR

NOSE

PALATE

Winemaker comments by
Peter Gago, Penfolds Chief Winemaker

Deep crimson

Lifted blackcurrant fruit with notes of green olive, capers and savoury spice.

A medium-bodied wine offering dark varietal berry fruits. The oak is subtle and well integrated adding nuances of bay leaf and mixed spice whilst the tannins are plush and chalky, framing the generous fruit mid palate and leading to a long savoury finish.