



Koonunga Hill Cabernet Sauvignon

2008

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. 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 2008 vintage was warm to hot in South Australia, with a pro-longed heatwave in mid-March. However, grapes picked before the elevated temperatures were delivered to the winery in excellent condition, resulting in good varietal definition and balanced flavours. Maritime regions such as the Fleurieu Peninsula and Limestone Coast in 2008 held up in the warm conditions, with their afternoon seabreezes tempering the heat.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	Parcels of this wine are matured with French and American oak, with the focus on retaining the wine's fresh fruit flavours.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.3g/L pH: 3.51
LAST TASTED	December 2009
PEAK DRINKING	This wine will develop over the next two to three years.
FOOD MATCHES	Enjoy with pasta and pizza.

COLOUR

NOSE

PALATE

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

Dark cherry red.

Excellent varietal Cabernet aromas with blackberry fruits and a touch of dried herbs. Lifted and fresh with just a skerrick of spicy oak influence.

A medium bodied palate of dark, bramble fruits. Oak is merely a supporting role - subtle and integrated. Supple tannins add length on the finish to create a well balanced wine.