

# Penfolds



## Koonunga Hill Cabernet Sauvignon 2004

Koonunga Hill is very much a reflection of the Penfolds winemaking style and philosophy. Since the first vintage in 1976 of Koonunga Hill Shiraz Cabernet, the brand's reputation has been built upon widespread acclaim. The release of Koonunga Hill Cabernet Sauvignon has successfully built upon this tradition, offering the Koonunga Hill assurance of quality.

Premium Cabernet Sauvignon grapes from some of South Australia's best vineyards have been selected to maintain this consistent style and quality. The wine has excellent structure and length, and while it is ready for drinking now, will gain further complexity over the next two to four years.

The 2004 Koonunga Hill Cabernet Sauvignon will be available under screwcap in Australia and New Zealand ensuring the wine retains the freshness and fruit vibrancy the winemaking team intended.

### Regional Source

Multi-regional blend with significant proportions from the Barossa Valley and Langhorne Creek.

### Vintage Conditions

Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. South Australia fared well and produced wines of elegance and intensity.

### Grape Variety

Cabernet Sauvignon

### Maturation

This wine was matured for 15 months with a combination of old French and American oak.

## Winemaker Comments: Peter Gago - Penfolds Chief Winemaker



### Colour

Deep brick red.



### Nose

The nose is varietal, unmistakably Cabernet; black fruit aromas of cherry and blackcurrant with the Penfolds 'maturation character' apparent.



### Palate

The palate is medium weight and well balanced with fig and quince flavours combining with the liveliness of dark berried fruits. Well handled, integrated oak provides firm, yet well balanced and supple tannins, and a lovely sweet creamy mid palate adds length and texture to the finish.

### Wine Analysis

Alc/Vol: 13.5%

### Last Tasted

9 Jun 2006

### Peak Drinking

Now - 2010

### Food Matches

Ideally suited to Beef, Duck & Game, Pork

