



# Koonunga Hill Seventy Six Shiraz Cabernet

2006

PENFOLDS has been producing remarkable wines for over 160 years and indisputably lead the development of Australian fine wine in the modern era. The original 1976 Koonunga Hill Shiraz Cabernet is a legendary wine that is still drinking well today, with numerous bottles still taken to the PENFOLDS Red Wine Re-corking Clinics by collectors who know of its quality and longevity.

Thirty years after the original release, PENFOLDS has released Koonunga Hill 76, a winemaking tribute to the original and now legendary 1976 Koonunga Hill Shiraz Cabernet.



VINEYARD REGION	South Australia.
VINTAGE CONDITIONS	2006 was a relatively early vintage, with low rainfall and warm weather contributing to an early budburst and flowering. Mild to warm weather throughout summer helped the fruit to mature well and rains at harvest allowed fruit to ripen well with good varietal character.
GRAPE VARIETY	Shiraz, Cabernet Sauvignon.
MATURATION	This wine was matured for 11 months in seasoned and new American oak.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.0g/L pH: 3.62
LAST TASTED	13-September-2007
PEAK DRINKING	Now to 2012.
FOOD MATCHES	Ideal with beef, lamb and chicken dishes.

Winemaker comments by  
Peter Gago - PENFOLDS Chief  
Winemaker

COLOUR

Dense and vibrant deep red with purple hues.

NOSE

The nose shows a highly perfumed aromatic lift of dark, black fruits - plum, blueberry and dark cherry, aligned with notes of chocolate, black olive and liquorice. Hints of pepper, cinnamon and nutmeg spice intertwine with cassis aromas, fusing aromas and flavours.

PALATE

Across the palate, ripe, blueberry and dark cherry fruit flavours stylishly combine with chocolate and olive flavours. Texturally silky, fine and tight tannins seamlessly coalesce with seasoned older oak, providing impressive structural definition and length.

This is a fine 'retro' release in every sense, paying homage to the original (some say over-delivering) 1976 wine. Whilst eminently drinkable now, on its own or with food, cellaring is a viable option.