



# Koonunga Hill Shiraz 2007

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.

The release of Koonunga Hill Shiraz has successfully built upon these traditions, offering rich Shiraz fruit flavours of plums and blueberries layered with a touch of pepper and spice. The wine has excellent structure and length, and while it is ready for drinking now, the wine will continue to develop in the short term.



VINEYARD REGION	Selected from premium vineyards throughout South Australia with large components from the Fleurieu Peninsula, the Limestone Coast and the Barossa.
VINTAGE CONDITIONS	The 2007 vintage was difficult with low winter temperatures threatening severe frosts, followed by unusually high summer temperatures which placed pressure on water resources. The resulting fruit ripened quickly and was harvested early with full flavours, fine structure and balance.
GRAPE VARIETY	Shiraz
MATURATION	The major portion of this wine was matured in stainless steel to retain a fresh fruit focus, while approximately 30% was matured for 12 months in seasoned French and American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 5.8g/L pH: 3.58
LAST TASTED	December 2008
PEAK DRINKING	Now to 2011
FOOD MATCHES	Spicy Italian sausages with red wine jus.

## Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Deep red.

COLOUR

The spicy fragrance is immediately varietal - there are cooler Shiraz characters of pickling spices, nutmeg and blueberry, infused with subtle oak characters of nougat and creme brulee.

NOSE

On the palate the wine is medium bodied and carries the sweet spices from the nose, interwoven with raspberry and floral notes. Soft, coating, talc-like tannins carry through the palate, finishing with just a hint of cedar oak to finish.

PALATE