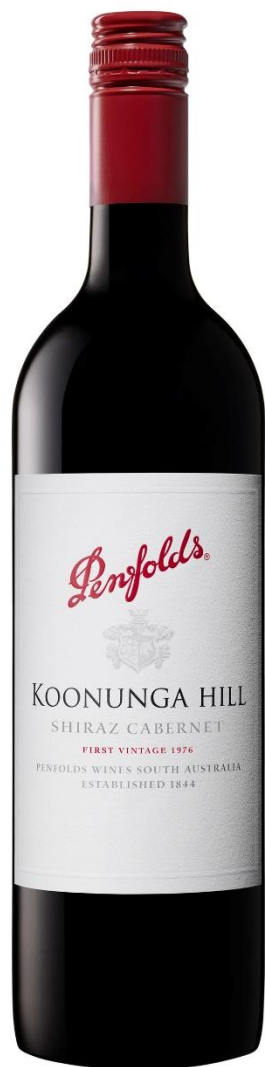


# KOONUNGA HILL SHIRAZ CABERNET

2019



## OVERVIEW

Penfolds Koonunga Hill Shiraz Cabernet is a reflection of the Penfolds winemaking style and philosophy. Sourced from premium vineyards across South Australia, the wine is known for its full-flavoured style with excellent shiraz and cabernet sauvignon fruit, firm yet well-rounded structure and balanced oak. Made as a traditional 'Australian blend', the shiraz component provides fleshy fruit flavour while cabernet sauvignon provides a frame of fine grained tannins

## GRAPE VARIETY

Shiraz, Cabernet Sauvignon

## VINEYARD REGION

Barossa Valley, McLaren Vale, Langhorne Creek and Padthaway

## WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.0 g/L, pH: 3.63

## MATURATION

Seasoned oak

## VINTAGE CONDITIONS

The Barossa Valley and McLaren Vale recorded below average winter rainfall, while the South East vineyards were slightly above. September was generally cool and dry. Summer was warm with high temperatures delaying veraison. Irrigation was crucial to keep vines in good health during these hot spells. The proximity of the Southern Ocean played an important role in moderating temperatures allowing for a high quality harvest, albeit with smaller yields than average.

## COLOUR

Crimson with purple hues at the core.

## NOSE

Generous aromatics, equal parts sweet and savoury notes. Each varietal brings something intriguing to the party.

Perfumed baking spices abound with raspberry coulis, dark cherry Danish and castor sugar dusting.

A hint of bergamot provides an Earl Grey-esque allure.

There is a certain plushness to the nose that is enriched by the presence of exotic spice.

## PALATE

Oak derived spice makes its presence felt by way of Hungarian paprika and celery salt.

There are layers of flavour, the sweetness of hazelnut chocolate balanced by savoury pan-seared pancetta, sandalwood and salted nori.

A fine line of acid and talc tannins make for a supple and plush mouthfeel.

## PEAK DRINKING

Now - 2026

## LAST TASTED

March 2021