



# KOONUNGA HILL SEVENTY SIX SHIRAZ CABERNET 2013



Since its inception, Penfolds Koonunga Hill has always aimed to deliver quality, value and consistency. The original 1976 Koonunga Hill Claret, a Shiraz Cabernet blend, is a legendary wine that is still drinking well today. A perennial favourite at Penfolds Re-corking Clinics and at auction, collectors highly value its quality and longevity. The Seventy Six label has already enjoyed much critical acclaim and show success, and undoubtedly the 2013 vintage will sustain the track record overtly etched by each of the previous releases.

KOONUNGA HILL SEVENTY SIX IS A MULTI-REGIONAL SOUTH AUSTRALIAN BLEND OF SHIRAZ AND CABERNET; A WINE STYLE THAT HAS PLAYED A PIVOTAL ROLE IN AUSTRALIA'S RICH WINEMAKING HISTORY. THE FIRST VINTAGE WAS THE 2006, RELEASED AS AN HOMAGE TO THE FAMED 1976 KOONUNGA HILL CLARET.

**PENFOLDS  
CHIEF WINEMAKER**

**PETER GAGO**

**VINEYARD REGION**

McLaren Vale, Barossa Valley, Mount Lofty Ranges

**GRAPE VARIETY**

76% Shiraz, 24% Cabernet Sauvignon

**VINTAGE  
CONDITIONS**

After a dry South Australian winter reminiscent of 2006, vines were in water deficit at the beginning of spring. Early budburst was noticeable across many regions and windy conditions during flowering were, in part, responsible for variable fruit set and lower than average yields come vintage. Warm days were dispersed throughout October, November and in early January, contributing to an early start to the 2013 harvest and a relatively short, condensed vintage. The dry and warm conditions, coupled with lower than average yields saw fruit develop with strong, structural tannins, great intensity and depth of flavour.

**WINE ANALYSIS**

Alc/Vol:	14.5%
Acidity:	6.4 g/L
pH:	3.63

**LAST TASTED**

November 2014

**PEAK DRINKING**

Now – 2025

**MATURATION**

12 months in new (10%) and seasoned American oak hogsheads

**COLOUR**

Deep red, crimson rim

**NOSE**

Aromatic hallmarks of Penfolds yesteryear, befitting a retro release under this label's masthead!  
Immediate interest is evoked via wafts of red liquorice, smoked meats, corned beef and pink peppercorn.  
Oak is present, but always respectful, providing a stable platform for the projection of Black Forest cake and French polish artefact.

**PALATE**

Intense. Dark chocolate, blackberry and fresh blue fruits. Beneath the saturated fruit exterior lies a flavour caché of vanilla custard, caraway seeds and steamed pudding.  
Tight, grainy Cabernet tannins mesh with plush and lively Shiraz fruit – initial markers that all but guarantee a long and enduring future.

