

# KOONUNGA HILL SHIRAZ CABERNET

2016



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**OVERVIEW** Since its first vintage in 1976, Koonunga Hill's reputation has been built upon its affordable price and its approachability in its youth with the potential to develop if carefully cellared. Penfolds Koonunga Hill Shiraz Cabernet is very much 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 fruit, firm yet well-rounded structure and balanced oak.

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**GRAPE VARIETY** 65% Shiraz, 35% Cabernet Sauvignon

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**VINEYARD REGION** Padthaway, McLaren Vale, Wrattenbully, Barossa Valley, Coonawarra

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**WINE ANALYSIS** Alc/Vol: 14.5%, Acidity: 6.3 g/L, pH: 3.63

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**MATURATION** 10 months American oak

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**VINTAGE CONDITIONS** Winter rainfall and the average minimum and maximum temperatures were below the long term average. Although rainfall remained low across the spring growing season, the temperatures were significantly warmer which accelerated vine growth. Harvest was underway by mid-February in generally warm conditions. Late in February the temperatures dropped slowing the harvest and allowing good flavour development for the later ripening blocks and varieties. Overall quality and yields were very pleasing across all the main growing regions in South Australia.

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**COLOUR** Crimson

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**NOSE** Lively and fresh red-berried fruits leap out of glass.... and then, scents of pomegranate and rhubarb. An ascent of olive nuances no doubt Cabernet derived? Ditto, tomato leaf. Until swamped by a wave of shiraz spice & fruit. Subtle, supportive oak registers.

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**PALATE** A balanced, rich and full palate. The olive aromatics noted above transpose and merge effortlessly into the palate's flavour pool. Grainy, softened tannins and bright acidity induce immediate appeal and drinkability.

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**PEAK DRINKING** Now - 2022

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**LAST TASTED** July 2017