



KOONUNGA HILL SHIRAZ CABERNET 2012



Since its first vintage in 1976, Koonunga Hill's reputation has been built upon its affordable price, 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 always with impressive Shiraz and Cabernet fruit, firm yet well-rounded structure and balanced oak.

THERE IS NO REASON TO DOUBT WHY THE 2012 KOONUNGA HILL SHIRAZ CABERNET CANNOT JOIN AN IMPRESSIVE LIST OF MEMORABLE KOONUNGA HILL VINTAGES - VINTAGES THAT HAVE CELLARED WELL, OFTEN BEYOND THAT EXPECTED, PROUDLY PENFOLDS.



**PENFOLDS
CHIEF WINEMAKER**

PETER GAGO

VINEYARD REGION

Multi-regional, South Australia

GRAPE VARIETY

66% Shiraz, 34% Cabernet Sauvignon

VINTAGE CONDITIONS

Winter rainfall was lower than the long-term average for most parts of South Australia. Variable conditions continued through the period from October to December, merging to a mild summer, with a few short periods of heat. The mild daytime temperatures and cool evenings across most of the ripening period, allowed for impressive flavour development, without inflated baumes. Balanced canopies matched fruit load, providing even yet not too speedy ripening. Warm dry conditions continued throughout harvest with fruit picked in optimal condition. Smaller berry and bunch sizes were noticeable in most regions and this, coupled with favourable weather conditions, saw great results for some quality markers - colour, tannin profile, fruit concentration and flavour depth

WINE ANALYSIS

Alc/Vol:	13.5%
Acidity:	6.1g/L
pH:	3.62

LAST TASTED

December 2013

PEAK DRINKING

Now to 2020

MATURATION

12 months in older American and French oak

COLOUR

Dark plum with a ruby rim

NOSE

Dark chocolate and mocha are immediately recognisable. Chocolate notes persist and evolve into milk chocolate mousse and vanilla anglaise. Wild blackberries, dark cherry and satsuma plum lead the fruit charge

PALATE

A medium to full-bodied wine with plum and fleshy/sweet dark fruits. Chocolate custard common to both aroma and palate. Pecan tart, wafer biscuit, vanilla pod. A seamless marriage between fruit, tannin and oak