

Penfolds



Koonunga Hill Shiraz 2004

Koonunga Hill is very much a reflection of the Penfolds winemaking style and philosophy. Since the first vintage in 1976 of Koonunga Hill Shiraz Cabernet, the collection's reputation has been built upon widespread acclaim. The release of Koonunga Hill Shiraz has successfully built upon this tradition, offering the Koonunga Hill assurance of quality.

Premium Shiraz grapes from some of South Australia's best vineyards have been selected to maintain this consistent style and quality. The wine has excellent structure and length, and while it is ready for drinking now, will gain further complexity over the next two to four years.

Regional Source

A multi-regional South Australian blend with significant proportions from the Barossa Valley.

Vintage Conditions

Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. South Australia fared well and produced wines of elegance and intensity.

Grape Variety

Shiraz (Syrah)

Maturation

This wine was matured for 15 months using both used French and American oak.

Winemaker Comments: Peter Gago - Penfolds Chief Winemaker



Colour

Bright crimson.



Nose

The nose shows youthful fresh, red-berried fruit aromas, mixed spice and floral notes (lavender). There is a suggestion of vanillin, cedar oak.



Palate

The palate is invitingly accessible, immediately offering approachable fruit, structure, weight & drinkability. Spices (nutmeg) and florals (violet and lavender) integrate with small, red-berried fruits, background oak and rounded tannins. A noticeable vintage quality jump on the 2003 Koonunga Hill Shiraz.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

29 Nov 2005

Peak Drinking

Now - 2008

Food Matches

Ideally suited to Beef, Lamb, Veal

