



KOONUNGA HILL SHIRAZ 2012



This release of Koonunga Hill Shiraz - this year being its eleventh - offers rich Shiraz fruit flavours of plums and blueberries layered with a touch of pepper and spice. This Shiraz is a plumper style with plush red-berried fruits, generosity of flavour and supple ripe tannins. It has excellent structure and length, and while it is ready for drinking now, the Koonunga Hill Shiraz will gain further complexity over the next two to four years.

A MULTI-REGIONAL BLEND OF SHIRAZ FROM ACROSS SOUTH AUSTRALIA'S PREMIUM GROWING REGIONS. LOVELY BERRIED FRUITS ARE TO THE FORE WITH SOME SUBTLE OAK DERIVED COMPLEXITY AND FINE INTEGRATED TANNINS.



**PENFOLDS
CHIEF WINEMAKER**

PETER GAGO

VINEYARD REGION

Multi-regional, South Australia

GRAPE VARIETY

Shiraz

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:	6.5g/L
pH:	3.63

LAST TASTED

October 2013

PEAK DRINKING

Now to 2016

MATURATION

12 months in seasoned American and French oak

COLOUR

Ruby red core, crimson rim

NOSE

Plum, blackberry and cranberry are instantly recognisable and contribute to the Shiraz vibrancy. Immediately inviting. Red liquorice quickly follows and a fleeting suggestion of flinty, gun smoke aromas

PALATE

Dark fruits combine and a fleshy texture fills the mouth. Firm but fine tannins accumulate. The energy, and sweet mid-palate weight adds to the wine's presence