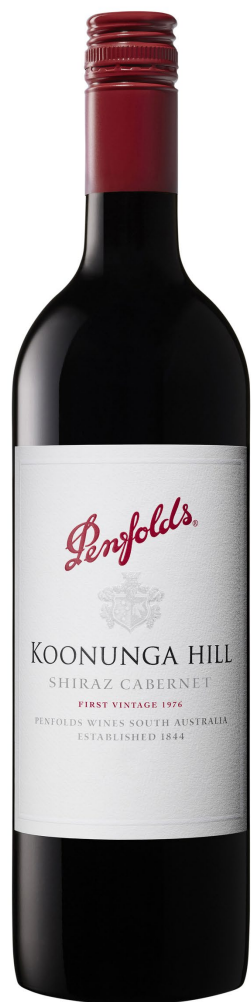


# KOONUNGA HILL SHIRAZ CABERNET

2018



<b>OVERVIEW</b>	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. Made as a traditional 'Australian blend', the shiraz component provides fleshy fruit flavour while cabernet provides a frame of fine grained tannins.	<b>COLOUR</b>	Dark plum with a cherry hue
<b>GRAPE VARIETY</b>	Shiraz, Cabernet Sauvignon	<b>NOSE</b>	Lifted aromatics of red liquorice, fennel root and black rose prevail. Brooding red and black berry "Chambord" is peppered with dried sage, thyme and toasty oak notes.
<b>VINEYARD REGION</b>	Barossa Valley, McLaren Vale, Langhorne Creek, Coonawarra, Wrattonbully, Clare Valley, Padthaway	<b>PALATE</b>	Bright and textural with ripe blood plums, dark cherry and blackberries - amplified by tones of vanilla bean creaminess and warm spice. Dried rosemary and sage give the wine a sense of earthiness. Fine, elegant tannins which frame and capture fruit depth providing length and balance.
<b>WINE ANALYSIS</b>	Alc/Vol: 14.5%, Acidity: 6.2 g/L, pH: 3.61	<b>PEAK DRINKING</b>	Now - 2025
<b>MATURATION</b>	10 months in seasoned oak hogsheads	<b>LAST TASTED</b>	October 2019
<b>VINTAGE CONDITIONS</b>	Plentiful winter rainfall offered the grapevines across South Australia healthy soil moisture profiles in the lead up to the growing season. Spring was quite cool, initially slowing down vine growth. Temperatures gradually warmed in October with vines producing large canopies, little irrigation was required. Growers had to work hard to control vigour and crop size. Vintage was delayed by up to a month in some regions. Harvest was generally dry favouring fully ripened grapes with well-developed colours and flavours.		