KOONUNGA HILL
SHIRAZ
2013

This release of Koonunga Hill Shiraz offers rich 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 WINE GROWING REGIONS. LOVELY BERRIED FRUITS COME TO THE FORE WITH SOME SUBTLE OAK DERIVED COMPLEXITY AND FINE INTEGRATED TANNINS.

WINEMAKER COMMENTS

VINEYARD REGION	Multi-regional, South Australia
GRAPE VARIETY	Shiraz
VINTAGE CONDITIONS	After a dry South Australian winter reminiscent of 2006, vines were in water deficit at the beginning of spring. Early budburst was noticeable across many regions and windy conditions during flowering were, in part, responsible for variable fruit set and lower than average yields come vintage. Warm days (>35°C) were dispersed throughout October, November and in early January, contributing to an early start to the 2013 harvest and a short, condensed vintage. The dry and warm conditions, coupled with lower than average yields saw fruit develop with strong, structural tannins, great intensity and encouraging flavour.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.4g/L pH: 3.64
LAST TASTED	September 2014
PEAK DRINKING	Now to 2019
MATURATION	12 months in seasoned American and French oak
COLOUR	Ruby red core, crimson rim
NOSE	Blackberry compote, dark chocolate and mocha. Mince tart complexity and sweet short crust pastry add spice/brioche notes to the aromatic spectrum. The Shiraz vibrancy is overlaid with supportive oak and roasted meats.
PALATE	Penfolds character and *'House Style'* is immediately evident - characterised by mouth-filling dark fruits and fine tannins. Currants, chocolate custard and vanilla sponge adorn the palate, combining with notes of quince, praline and ground coffee.