



# KOONUNGA HILL CABERNET SAUVIGNON 2012



For the 2012 vintage, premium Cabernet Sauvignon grapes from the South-East region of South Australia have been selected to maintain three key characters – quality, value and consistency. Well-regarded since launch, the Koonunga Hill Cabernet Sauvignon showcases the typical cellarability that all Penfolds wines are renowned for. The wine has excellent structure and length and while it is ready for drinking now, it will gain further complexity with short term cellaring.

CABERNET SAUVIGNON IS WIDELY PLANTED ACROSS SOUTH AUSTRALIA'S PREMIUM WINE REGIONS, PARTICULARLY IN THE SOUTH EAST REGION WHERE GRAPES WITH TREMENDOUS STRUCTURE AND AROMATICS ARE FOUND. BY SKILFULLY BLENDING ACROSS THESE REGIONS, PENFOLDS HAVE CRAFTED A CABERNET WHICH IS GREATER THAN THE SUM OF ITS PARTS.



**PENFOLDS  
CHIEF WINEMAKER**

**PETER GAGO**

**VINEYARD REGION**

Multi-regional, South Australia

**GRAPE VARIETY**

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:	3.64

**LAST TASTED**

October, 2013

**PEAK DRINKING**

Now to 2015

**MATURATION**

12 months in seasoned American and French oak

**COLOUR**

Plum red

**NOSE**

Bay leaf and thyme varietal characters are immediately evident. Soy and olive tapenade offering intrigue and red fruits complete the aromatic profile

**PALATE**

Integrated oak and tarcy tannins play a supportive role to the varietal Cabernet nuances. Bay leaf and red fruits common to both nose and palate. Offering drinkability upon release