

Penfolds®

**KOONUNGA HILL
SHIRAZ
2014**



Koonunga Hill 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	Welcome winter rains provided the vines with ample soil moisture profiles for the growing season ahead. A windy spring resulted in some uneven set in some varieties, reducing potential yields come vintage. Hot and dry weather ensued in late spring and into summer bringing on the rapid accumulation of sugar levels and an early start to vintage. A significant 24 hour rainfall event in early February all but put a halt to a vintage that was progressing at an expeditious pace. After this event, red varieties were afforded a much needed reprieve from the heat and were able to comfortably achieve phenolic maturity without inflated baumés.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.2g/L pH: 3.62
LAST TASTED	May 2015
PEAK DRINKING	Now – 2019
MATURATION	10 months in seasoned American and French oak
COLOUR	Plum red, crimson rim
NOSE	The aromatic spectrum unbridles brioche, sweet pastry, chocolate wafer and vanilla sponge – oak derived? Shiraz hallmarks of mulberry, blackberry and summer pudding are slowly revealed. An overlay of malt and cocoa powder adds to the intrigue.
PALATE	Shiraz mid-palate weight is immediately the hero, combining with sleek/soft tannins. Vanilla bean custard and bitter-chocolate mousse ‘impressions’ add to the silk-like texture. Blackcurrant pastilles, blueberry and mulberry contribute to the mix of mouth-filling dark fruits. Finishes with roasted coffee beans and subtle oak.