



Koonunga Hill Shiraz

2008

Penfolds Koonunga Hill has established itself as one of Australia's favourite names in premium red wine. Since the first vintage in 1976 of Koonunga Hill Shiraz Cabernet, the collection's reputation has been built upon its quality, value and consistency.

The release of Koonunga Hill Shiraz has successfully built upon these traditions, offering rich Shiraz fruit flavours of plums and blueberries layered with a touch of pepper and spice. The wine has excellent structure and length, and while it is ready for drinking now, the wine will continue to develop in the short term.



VINEYARD REGION	Selected from premium vineyards with large components from the Barossa Valley, Langhorne Creek and the Limestone Coast - including Coonawarra, Robe and Padthaway.
VINTAGE CONDITIONS	The 2008 vintage was warm to hot, with a prolonged heatwave in mid-March. However, grapes picked before the elevated temperatures were delivered to the winery in excellent condition, resulting in good varietal definition and balanced flavours.
GRAPE VARIETY	Shiraz
MATURATION	The major portion of this wine was matured in stainless steel to retain a fresh fruit focus, while 25% was matured for 12 months in small oak casks to add texture and complexity.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.1g/L pH: 3.59
LAST TASTED	September 2009
PEAK DRINKING	Now to 2012.
FOOD MATCHES	Spicy Italian sausages with red wine jus.

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Dark red with a solid core.

NOSE

Aromatic pepper and spice typical of Shiraz is evident with fruit driven notes of blueberry and plums and a subtle hint of spicy oak.

PALATE

On the palate the wine is generous yet medium bodied. Red fruits of raspberry and cherry is carried by ripe, round tannins finishing with just a hint of cedar oak to finish.