

KOONUNGA HILL

SHIRAZ

2015



OVERVIEW	Koonunga Hill Shiraz is a multi-regional blend of Shiraz from across South Australia's premium wine growing regions. A plumper style of wine 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 wine will gain further complexity over the next two to four years.
GRAPE VARIETY	Shiraz
VINEYARD REGION	Padthaway, Barossa Valley, Langhorne Creek, Coonawarra, Wrattenbully
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.2 g/L, pH: 3.68
MATURATION	10 months American & French seasoned oak
VINTAGE CONDITIONS	Autumn and winter rainfall were above the long-term average. Rain stopped abruptly in early August with only light showers observed throughout spring. Low top soil moisture halted canopy growth early in the season giving vines an open canopy. A significant rainfall event in early January was a defining moment, giving the vines a much needed boost during veraison. February brought weekend heat spikes, pushing mean maximum temperatures well above the average resulting in early ripening and harvest.

COLOUR	Garnet, crimson red
NOSE	A fruity and appealing nose with giveaway Penfolds markers - wafts of white chocolate above a base of meaty pan scrapings. Appealing Christmas cake spices (cinnamon & nutmeg) laced with juniper and dark red cherry fruits. No overt oak to speak of...
PALATE	A medium-bodied release with the spicy and vibrant notes expected of this variety and wine. An even, balanced structure, with a cranberry bite/ <i>attaque</i> affording a crisp and defined finish. Concealed oak and tannins lurk in the background. Subtle. Imminently approachable.
PEAK DRINKING	Now - 2020
LAST TASTED	March 2017