



Koonunga Hill Shiraz Cabernet 2002

PENFOLDS Koonunga Hill Shiraz Cabernet Sauvignon has established itself as one of Australia's favourite premium red wines. Since its first vintage in 1976, Koonunga Hill's reputation has been built upon widespread acclaim, including its most recent accolade - Great Value Red Wine of the Year - awarded to the 1999 vintage at the 2001 International Wine Challenge in London.

Koonunga Hill is very much a reflection of the PENFOLDS winemaking style and philosophy. Sourced from premium vineyards across South Australia, the wine is known for its full-flavoured style with excellent varietal fruit, firm but well-rounded structure and balanced oak.



VINEYARD REGION	Dominated by fruit from premium South Australian vineyard regions, with around 60% from McLaren Vale, Barossa Valley, Langhorne Creek and Coonawarra.
VINTAGE CONDITIONS	The 2002 season started with regular winter rainfalls that ensured ideal soil moisture levels and healthy vine growth. Spring and summer temperatures were amongst the lowest on record, with temperatures rarely exceeding 30 degrees Celsius. A warm, dry autumn, combined with careful vineyard management, allowed grapes to reach ideal ripeness. The quality of the fruit harvested was outstanding.
GRAPE VARIETY	Cabernet Sauvignon, Shiraz (Syrah)
MATURATION	Matured for 9 months in used American and French oak barrels.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.00g/L pH: 3.65
LAST TASTED	1-Oct-2003
PEAK DRINKING	Now - 2008
FOOD MATCHES	Beef, Cheese, Lamb

Winemaker comments by Peter Gago - PENFOLDS Chief Winemaker

Deep, bright red with dark centre.

A youthful, alluring and well-poised aroma with a central core of dark chocolate and mocha, underpinned by hints of liquorice. Dark stone-fruits, cinnamon and attractive, toasty oak serve to fill out the aromatic background.

Dark fruits and rhubarb flavours are framed by ripe, firm tannins and subtle oak. A lingering, sweet-fruit fills the mouth on a long, satisfying finish. A highly appealing wine for immediate drinking enjoyment which will further develop with a little time.

COLOUR

NOSE

PALATE