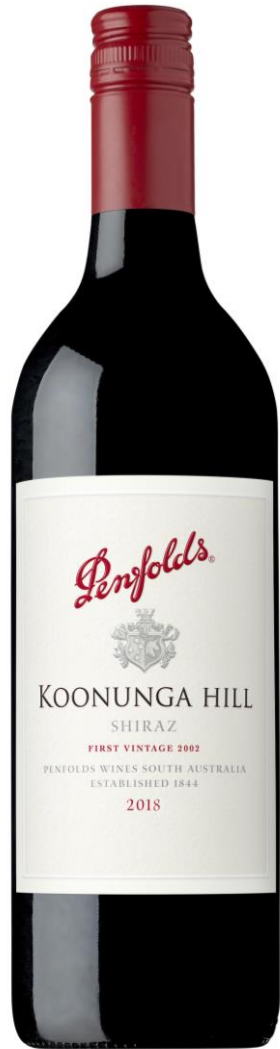


KOONUNGA HILL

SHIRAZ

2018



OVERVIEW

Since its inception, Penfolds Koonunga Hill has always aimed to deliver quality, value and consistency. The original 1976 Koonunga Hill Claret is a legendary wine that is still drinking well today. A favourite at Penfolds Re-corking Clinics, collectors value its quality and longevity. Koonunga Hill Shiraz joined the range in 2002, a contemporary reflection of Penfolds multi-regional sourcing philosophy. Shiraz from the warmer districts of South Australia is carefully blended, with the Barossa Valley always well represented.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Barossa Valley, McLaren Vale, Clare Valley and Langhorne Creek

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.1 g/L, pH: 3.60

MATURATION

10 months

VINTAGE CONDITIONS

Above-average rainfall offered the grapevines across South Australia healthy soil moisture profiles in the lead up to the growing season. Spring was quite cool, conditions that initially slowed down vine growth. Temperatures gradually warmed in October with vines producing large canopies, little irrigation was required. It was a season that challenged grape growers, who had to work hard to control vigour and crop size. Vintage was delayed by up to a month in some regions. Weather conditions during harvest were generally dry favouring fully ripened grapes with well-developed colours and flavours.

COLOUR

Medium depth, vibrant crimson

NOSE

Raspberries and strawberries initially combine, a generosity of energetic red fruits. Serving as a great counterpoint to the Cabernet/Shiraz blend which offers dark fruits, Koonunga Hill Shiraz offers fresh cranberry, red currants and a sweetness that is reminiscent of red liquorice and white chocolate. Pink peppercorn spice scattered amongst the fruit and a violet-based floral allure.

PALATE

Red plum, exotic aniseed and candied fennel add to the vibrant fruit mix that the nose suggests.....and unsurprisingly carries through to the palate. A slipperiness in texture, a succulence in acid profile and an elastic bounce on the palate. Subtle brioche/croissant pastry-like texture we have to assume is evidence of oak-derived maturation. Fine tannins, tamed and seamless.

PEAK DRINKING

Now - 2023

LAST TASTED

June 2019