



KOONUNGA HILL CABERNET SAUVIGNON 2013



For the 2013 vintage, premium Cabernet Sauvignon grapes from the South-East region of South Australia have been selected to maintain three key characters – quality, value and consistency. Well-regarded since launch, the Koonunga Hill Cabernet Sauvignon showcases the typical cellarability that all Penfolds wines are renowned for. The wine has excellent structure and length and while it is ready for drinking now, it will gain further complexity with short term cellaring.

CABERNET SAUVIGNON IS WIDELY PLANTED ACROSS SOUTH AUSTRALIA'S PREMIUM WINE REGIONS, PARTICULARLY IN THE SOUTH EAST WHERE GRAPES WITH TREMENDOUS STRUCTURE AND AROMATICS ARE FOUND. BY SKILFULLY BLENDING ACROSS THESE REGIONS, PENFOLDS HAVE CRAFTED A CABERNET WHICH IS GREATER THAN THE SUM OF ITS PARTS.



WINEMAKER COMMENTS

VINEYARD REGION	Multi-regional, South Australia
GRAPE VARIETY	Cabernet Sauvignon
VINTAGE CONDITIONS	After a dry South Australian winter reminiscent of 2006, vines were in water deficit at the beginning of spring. Early budburst was noticeable across many regions and windy conditions during flowering were, in part, responsible for variable fruit set and lower than average yields come vintage. Warm days (>35°C) were dispersed throughout October, November and in early January, contributing to an early start to the 2013 harvest and a short, condensed vintage. The dry and warm conditions, coupled with lower than average yields saw fruit develop with strong, structural tannins, great intensity and encouraging flavour.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.1g/L pH: 3.59
LAST TASTED	September 2014
PEAK DRINKING	Now to 2018
MATURATION	12 months in seasoned American and French oak
COLOUR	Plum red core, crimson rim
NOSE	Varietal hallmarks of dried thyme, Sicilian olives and red liquorice are immediately evident – a definitive swirl coaxes ripe red fruits to surface. Hints of cold meat and blackberries add to the aromatic amalgam.
PALATE	Dried herbs and Sicilian olives are at once apparent, offering a seamless continuum between nose and palate. Sweet vanilla custard and spiced short crust pastry suggest oak maturation – fully integrated, present, but never dominant. Fine tannins support the varietal Cabernet characters.