KOONUNGA HILL SHIRAZ CABERNET

2015



OVERVIEW	Since its first vintage in 1976, Koonunga Hill's reputation has been built upon its affordable price, its approachability in its youth, with the potential to develop if carefully cellared. Penfolds Koonunga Hill Shiraz Cabernet 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 Shiraz and Cabernet fruit, firm yet well-rounded structure and balanced oak.
GRAPE VARIETY	67% Shiraz, 33% Cabernet Sauvignon
VINEYARD REGION	Barossa Valley, Padthaway, Coonawarra, Wrattonbully, McLaren Vale
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.61
MATURATION	10 months. No new 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	Deep plum red
NOSE	The entanglement of Shiraz & Cabernet fruits sourced from many vineyards, many soils, unleashes an arresting and immediately captivating nose, beckoning "come closer"! Soy & olive, rosemary & cold lamb, leather & spice - so many transient aromas, yet so little patience to delve further, before that first sip
PALATE	and then these innocent aromatics are so quickly forgotten upon the hurried ingestion of dark & rich fruits - some sweet (blackberry), some dark, cacao, almost tarry. Do the senses surrender? How else to cope with a swirl of molten, malty, creamy fruits and youthful derivatives mirroring chocolate mousse-like flavours & textures. Yes, dare to suggest - VERY drinkable! Now. And affordably Koonunga Hill at that!
PEAK DRINKING	Now - 2024
LAST TASTED	March 2017

