Penfolds.

Koonunga Hill Seventy Six Shiraz Cabernet 2009

Since its inception, Penfolds Koonunga Hill has always aimed to deliver quality, value and consistency. The original 1976 Koonunga Hill Shiraz Cabernet is a legendary wine that is still drinking well today, with numerous bottles still taken to the Penfolds Red Wine Re-corking Clinics by collectors who know of its quality and longevity.

In its short 'contemporary' history, the Seventy Six label has already enjoyed multiple show successes. The inaugural 2006 vintage won The Wine Press Club of NSW Trophy for the Exhibitor of the best Dry Red Wine in the Commercial Classes (Classes 6 and 7), at the 2008 Royal Sydney Wine Show.

The 2007 vintage won the same class at The 2009 Royal Sydney Wine Show to make it two in a row.

The 2008 Koonunga Hill Seventy Six Shiraz Cabernet nearly made it three-in-a-row, having to settle with a gold medal at the 2010 Royal Sydney Wine Show. The Penfolds Winemaking Team are confident the 2009 vintage reaches the same quality and expectations as its predecessors.



Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Deep, dark red core with purple at the rim.

Lifted aromas of dark berried fruits including raspberry and blueberry. Integrated oak offers vanilla bean and mocha notes. Dark chocolate and liquorice arise with some savoury roast lamb notes.

Medium to full bodied with rich, generous dark berry fruit flavours. The balance is excellent and finishes with obvious but well integrated tannins, creating a long, lingering finish.

A great follow-up to the 2008 vintage.

VINEYARD REGION	South Australia - including parcels from Padthaway, Langhorne Creek, McLaren Vale and
	the Barossa Valley.
VINTAGE CONDITIONS	The 2009 vintage was characterised by some unusual weather conditions. Below average winter rainfall was followed by a relatively warm and dry spring, which ended with a cool and damp November and December, increasing sub-soil moisture. Warm summer conditions brought on an early vintage which was not dissimilar to 2008.
GRAPE VARIETY	Shiraz (75%), Cabernet Sauvignon (25%).
MATURATION	This wine was matured for eight months in seasoned American and French oak barrels.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.2g/L
	pH: 3.54
LAST TASTED	September 2010
PEAK DRINKING	Drinking well at release but will continue to drink well over the next 7-10 years.
FOOD MATCHES	Ideal with beef, lamb and Mediterranean dishes.

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