KOONUNGA HILL SEVENTY SIX SHIRAZ CABERNET

2015



OVERVIEW	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. A perennial favourite at Penfolds Re-corking Clinics and at auction, collectors highly value its quality and longevity. Koonunga Hill Seventy Six is a multi-regional South Australian blend of Shiraz and Cabernet, a wine style that has played a pivotal role in Australia's rich winemaking history.
GRAPE VARIETY	88% Shiraz, 12% Cabernet Sauvignon
VINEYARD REGION	Barossa Valley, McLaren Vale, Coonawarra, Upper Adelaide
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.8 g/L, pH: 3.68
MATURATION	11 months in 10% new oak, 10% 1 Y.O & 15% 2 Y.O. American oak hogsheads, and 65% seasoned American oak barrels
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 crimson
NOSE	Immediately invokes a Koonunga Hill expression of yore - coffee-grind meshed with hazelnutty oak and vanillin pod. Trés Penfolds! And yet there's much more - an assortment of fruits, chaperoned by cola & smoked paprika, confidently wrestle to contemporize the aromatic offer. Not really a generational competition contentedly a confident Koonunga Hill Seventy Six Shiraz Cabernet revealing its 2015 finery.
PALATE	A generous, substantial wine replete with a Coonawarra/Cabernet line structurally offering definition & length. Quince and fig fruits consort with a rhubarb acidity and tannins right across the palate - further energized by a V.A. lift. Oak contribution? Sort of; Sorry, understated & supportive.
PEAK DRINKING	Now - 2025
LAST TASTED	March 2017

