

2009 Koonunga Hill

Shiraz

Penfolds Koonunga Hill has established itself as one of Australia's favourite names in premium red wine. Since the first vintage in 1976 of Koonunga Hill Shiraz Cabernet, the collection's reputation has been built upon its quality, value and consistency.

The release of Koonunga Hill Shiraz - this year being its eighth has successfully built upon these traditions, offering rich Shiraz fruit flavours of plums and blueberries layered with a touch of pepper and spice. The wine has excellent structure and length, and while it is ready for drinking now, the wine will continue to develop in the short term.

This Shiraz is a plumper style with plush red-berried fruits, generosity of flavour and supple ripe tannins. It has excellent structure and length, and while it is ready for drinking now, the Koonunga Hill Shiraz will gain further complexity over the next two to four years.



| VINEYARD REGION | Selected from premium vineyards with large |
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| | components from Bordertown, Barossa Valley, |
| | Padthaway, Clare Valley and Coonawarra |
| 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 |
| MATURATION | This wine was matured in a combination of seasoned American and French oak hogsheads. |
| WINE ANALYSIS | Alc/Vol: 13.5% |
| | Acidity: 6.3g/L |
| | pH: 3.52 |
| LAST TASTED | March 2011 |
| PEAK DRINKING | Now to 2013 |
| FOOD MATCHES | A good match with lamb and rosemary sausages. |
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COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago, Penfolds Chief Winemaker

Deep red with bright red hues.

A mixture of spice, cranberry and plum fruits reflective of the assortment of regional grape sources. Some oak is noticeable propelling a chocolate undertone to the fruit flavours.

A medium-bodied wine enhanced by bright fruit flavours of plum and red liquorice. The wine is well supported by ripe and round tannins, a creamy texture and hints of spice and cedar notes from barrel maturation.