

KOONUNGA HILL CABERNET SAUVIGNON

2024

OVERVIEW

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.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

South Australia

WINE ANALYSES

Alc/Vol: 14.5%, Acidity: 6.1 g/L, pH: 3.68

MATURATION

12 months in French and American oak

VINTAGE CONDITIONS

Winter rainfall exceeded the average, primarily due to significant falls in June and July. Although August and September saw below-average rain, soil moisture levels were ideal for a successful budburst. Late spring in South Australia brought a series of low-pressure systems, delivering substantial rainfall. The season overall was notably cool, which delayed harvest by several weeks. This extended hang-time allowed the Cabernet Sauvignon grapes to develop beautifully distinct varietal characters.

NOSE

Distinctly varietal, showcasing classic Cabernet Sauvignon notes. First, alluring aromas of red fruits. Cranberry, rhubarb, and red cherry are intricately layered with exotic spices, including fenugreek, mustard powder, and curry powder. These savoury elements are complemented by a touch of roast rub spice and a whisper of fresh herbs, lending complexity and intrigue.

PALATE

Medium-bodied and plush, unfolding with a juicy cascade of red, blue, and purple fruits, harmoniously interwoven with the confectionary sweetness of red jubes. The subtle influence of oak imparts a creamy hint of coconut, providing a soft yet supportive structure. A well-defined structural line enhances the wine's balance, offering impressive fruit length that delivers both vibrancy and finesse. A seamless interplay of fruit and spice lingers, leaving a refreshing impression. An excellent choice for immediate enjoyment, with the potential to reveal further nuances over time.

COLOUR

Ruby red, cerise.

PEAK DRINKING

Now – 2035

LAST TASTED

November 2025

Penfolds[®]

