KOONUNGA HILL SEVENTY SIX SHIRAZ CABERNET

2019

OVFRVIFW

Since its inception, Penfolds Koonunga Hill has 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 value its quality and longevity. Koonunga Hill Seventy Six is a multi-regional South Australian blend of shiraz and cabernet sauvignon, a wine style that has played a pivotal role in Australia's rich winemaking history.

GRAPE VARIETY

Shiraz, Cabernet Sauvignon

VINEYARD REGION

Padthaway, Wrattonbully, McLaren Vale and Coonawarra

WINE ANALYSES

Alc: 14.5%, Acidity: 6.15 g/L, pH: 3.60

MATURATION

22% new and 1 y/o French and American oak, with the balance in seasoned barrels.

VINTAGE CONDITIONS

The South-East growing districts of South Australia enjoyed above average winter rainfall, while McLaren Vale recorded well below average. September temperatures were cool with little rainfall resulting in some isolated frost events. Summer was generally hot, with high temperatures delaying veraison. Irrigation was crucial to keep vines in good health. The proximity of the Southern Ocean played an important role in moderating temperatures allowing for a high-quality harvest, albeit with smaller yields than average.

COLOUR

Crimson with purple hues

NOSE

Notes of graphite and a touch of walnut varnish. The nose has a distinctive blue-fruited and cranberry elegance. A complex amalgam of sweet and savoury notes emerges with a gentle swirl. Vanilla sponge with whipped cream, wet river pebbles, juniper berries and pink peppercorn all vie for attention.

PAI ATF

Very fresh and lively on the palate. Freshly cut spearmint and dried lavender. Graphite from the nose continues across the palate, emerging as structural, powdery tannins. Kalamata olives and charcuterie flavours provide a savoury sensorial experience. Sweet red fruits make for a long, memorable finish.

PEAK DRINKING

Now - 2029

LAST TASTED

January 2021



