

KOONUNGA HILL SHIRAZ CABERNET

2022

OVERVIEW

Penfolds Koonunga Hill Shiraz Cabernet is a true reflection of Penfolds winemaking style and philosophy. Sourced from premium vineyards across South Australia, the wine is known for its full-flavoured style with excellent shiraz and cabernet sauvignon fruit, firm yet well-rounded structure and balanced oak. Made as a traditional 'Australian blend', the shiraz component provides fleshy fruit flavour while cabernet sauvignon provides a frame of fine-grained tannins.

GRAPE VARIETY

Shiraz, Cabernet Sauvignon.

VINEYARD REGION

South Australia.

WINE ANALYSES

Alc/Vol: 14.5%, Acidity: 5.9 g/L, pH: 3.71

MATURATION

A subtle influence of French and American oak..

VINTAGE CONDITIONS

Winter rainfall was above average driven by heavy falls in June and July. August and September rainfall was relatively dry; however, soil moisture profiles were ideal for spring budburst. South Australia experienced a series of low-pressure systems in November resulting in higher-than-average growing season rainfall. The season was generally cool, with the prevailing conditions delaying harvest by several weeks. The extra hang time allowed the grapes to develop lovely varietal characters and balanced ripe tannins.

COLOUR

Vibrant plum.

NOSE

Primary fruits dominate the aromatic spectrum. With a gentle swirl white pepper, sumac spice, pomegranate molasses and blackcurrant notes emerge. Even as the minority variety, there is plenty of varietal cabernet sauvignon evidence. The shiraz component provides brooding dark fruits and a suggestion of sweet summer berry pudding. A lovely mineral, flint note likely a reflection of fruit inclusion from ferrous red clay soils.

PALATE

There is a great deal of generosity on the palate, each varietal bringing their individual strengths to the blend. Dark berries, plum sauce, pepper-crusting pastrami, green olives and black-bean beef. Fine and focused tannins are further evidence of cabernet's presence. Shiraz has honed the palate, softening the edges. Rhubarb-like acidity and succulence provides balance and poise.

PEAK DRINKING

Now - 2030

LAST TASTED

November 2023

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