# KOONUNGA HILL SHIRAZ CABERNET

2021

### **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: 14.5%, Acidity: 5.9 g/L, pH: 3.71

#### **MATURATION**

Seasoned French and American oak.

#### VINTAGE CONDITIONS

Winter rainfall was near the long-term average, although July was unusually dry. Spring temperatures were generally warm with excellent climactic conditions for budburst and flowering. Summer was mild with no extended heat spells. Summer rainfall was 20% above the long-term average. Favourable conditions made for an excellent harvest, with shiraz and cabernet sauvignon grapes exhibiting textbook varietal character.

## **COLOUR**

Deep crimson with red brick hues.

## NOSE

A lovely amalgam of varietal notes, shiraz offering plenty of dark fruit, while cabernet sauvignon provides lovely cool lifted aromas. A gentle swirl reveals preserved plums, fresh mulberry with pouring cream, cherry compote, milk chocolate, baking spices, fresh bay leaf, subtle white pepper and licorice.

#### PALATE

The palate is quite succulent, with lovely refreshing acidity and subtle tannins holding the fruit together beautifully. Ripe red fruits offer richness on the midpalate, with flavours of dark cherry, pomegranate, and cranberry. Savoury, charcuterie meats add a lovely savoury, umami edge. Softly textured, medium bodied and very approachable.

#### **PEAK DRINKING**

Now - 2028

# LAST TASTED

April 2023



