

KOONUNGA HILL SHIRAZ CABERNET

2023

OVERVIEW

Penfolds Koonunga Hill Shiraz Cabernet is a true reflection of the 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% T.A. 6.0 g/L pH: 3.65

MATURATION

Seasoned French and American oak

COLOUR

Crimson red

PEAK DRINKING

Now – 2030

LAST TASTED

October 2024

NOSE

A gentle swirl of the glass reveals lifted peppercorn spice, a notable cabernet identity coming through despite being the minority partner in this blend. Red fruits and rhubarb shine through, while wet metal and ironstone minerality add further complexity. Savoury notes of brine and caperberry provide further aromatic intrigue.

PALATE

Flavours of blackberry, white plum and cherries provide a generous, sweet core. Mocha, spice and coffee round out a soft, silken palate. Fine powdery tannins hold everything together with a long, vibrant finish. A brick dust texture is braced by vibrant acidity. Very polished indeed.

VINTAGE CONDITIONS

Winter rainfall was slightly above average, providing a solid foundation for spring budburst. October and November were significantly wetter and cooler than average which did affect flowering and yields. Summer was closer to long term average for both rainfall and temperature. The hottest day recorded was 40.3°C on 27th December. The growing season was slow and steady, tracking at least a week later than average, culminating in harvest beginning well into March. Both Shiraz and Cabernet Sauvignon grapes performed well.

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