

# KOONUNGA HILL CABERNET SAUVIGNON

2022

## OVERVIEW

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Well-regarded since launch, the Koonunga Hill Cabernet Sauvignon showcases the typical cellaring potential that all Penfolds wines are renowned for. The wine has excellent structure and length and while it is certainly ready for drinking now, it will gain further complexity with a spell of 2-5 years in the cellar.

## GRAPE VARIETY

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Cabernet Sauvignon

## VINEYARD REGION

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South Australia.

## WINE ANALYSES

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Alc/Vol: 14.5%, Acidity: 5.9 g/L, pH: 3.73

## MATURATION

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Seasoned oak.

## VINTAGE CONDITIONS

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Winter rainfall was above average driven by June and July rainfall. August and September rainfall was below average; however, soil moisture profiles were ideal for budburst. South Australia experienced a series of low-pressure systems in late spring resulting in higher-than-average growing season rainfall. The season was generally cool, with conditions delaying harvest by several weeks.

The extra hang time allowed the grapes to develop lovely varietal characters.

## COLOUR

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Deep crimson core with ruby red hues.

## NOSE

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The aromatics are bright and beautifully perfumed with a concoction of wild fruits of the forest. Blackberry notes rendered as sweet cassis complimenting Black Forest cake with cherries. Chocolate sponge with whipped cream. Sweet, minced fruit with brown sugar, cardamon, clove and bay leaf spice.

## PALATE

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The palate is just as inviting. Plush, soft and approachable. Mouth coating cabernet tannins provide ample length. The aromatic profile is mirrored in detectable flavours... Black Forest cake, dark fleshy satsuma plum, brown sugar spice, Dutch cocoa powder, ground coffee. Distinctly cabernet sauvignon with very generous sweet fruit and great depth of flavour.

## PEAK DRINKING

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Now - 2028

## LAST TASTED

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August 2023

*Penfolds*<sup>®</sup>

