

KOONUNGA HILL SHIRAZ

2023

OVERVIEW

A multi-regional blend of Shiraz from across South Australia's premium wine growing regions. Koonunga Hill Shiraz is a plumper style with plush, red berried fruits, generosity of flavour and supple ripe tannins. It has excellent structure and length, and while it is ready for drinking now, the Koonunga Hill Shiraz will gain further complexity over the next two to four years.

GRAPE VARIETY

Shiraz

VINEYARD REGION

South Australia

WINE ANALYSES

Alc: 14.5% T.A.: 5.9g/L pH: 3.68

MATURATION

Seasoned French and American oak

COLOUR

Crimson rim with a purple core

PEAK DRINKING

Now – 2030

LAST TASTED

October 2024

NOSE

A gorgeous aromatic amalgamation of sweet notes. A burst of red berries coulis intersects with dark mulberry notes and boysenberry ice-cream. A second swirl reveals a suggestion of sponge cake sweetness with alluring frosted icing aromatics.

PALATE

Very generous and appealing, with kirsch, blackcurrant juice and blue fruit generosity. Agreeable croissant and pastry sweetness flesh out the soft and round mid-palate. A slight hint of salinity forms part of the texture and provides an alluring counterweight to the fruit generosity..

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. A very solid vintage for Shiraz grapes in South Australia.

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