



PENFOLDS KOONUNGA HILL

CABERNET SAUVIGNON 2003

Koonunga Hill is very much a reflection of the PENFOLDS winemaking style and philosophy. Since the first vintage in 1976 of Koonunga Hill Shiraz Cabernet, the brand's reputation has been built upon widespread acclaim. The release of Koonunga Hill Cabernet Sauvignon has successfully built upon this tradition, offering the Koonunga Hill assurance of quality. Premium Cabernet Sauvignon grapes from some of South Australia's best vineyards have been selected to maintain this consistent style and quality. The wine has excellent structure and length, and while it is ready for drinking now, will gain further complexity over the next two to four years.



VINEYARD REGION	A multi-regional blend drawn from across South Australia with significant proportions from Langhorne Creek, McLaren Vale, Currency Creek and Wrattenbully.
VINTAGE CONDITIONS	The 2003 growing season in South Australia was generally regarded as warm, starting with a dry winter and warm, clear spring. This was followed by some episodes of heat through the summer, whilst cooler weather towards the end of the season relieved the vines in the run up to vintage.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was matured for 12 months with a combination of old French and American oak.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: pH:
LAST TASTED	29.11.06
PEAK DRINKING	Now to 2007
FOOD MATCHES	Beef, Lamb, Pork

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago

Deep brick red.

Varietal and unmistakably Cabernet Sauvignon. Aromas of black fruits meld with a suggestion of juniper, against a background of apparent PENFOLDS 'maturation characters'.

A medium-weight and balanced palate with lively dark-berried fruit flavours and menthol/mocha notes. Firm (oak-derived) tannins and balanced acidity make for a wine that lingers on the palate with good length.