

*Penfolds*

# KOONUNGA HILL

SHIRAZ 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, including its most recent accolade, 'Great Value Red Wine of the Year' at the 2001 International WINE Challenge in London.

Premium Shiraz 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	Multi-regional blend with significant proportions from Barossa Valley and the Adelaide Hills.
VINTAGE CONDITIONS	The 2003 growing season in southern Australia was generally regarded as warm, starting with a dry winter and a 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	Shiraz (Syrah)
MATURATION	This wine was matured for 15 months in a combination of five and six-year-old French and American oak.
WINE ANALYSIS	Alc/Vol: 14.00% Acidity: - pH: -
LAST TASTED	18-Jul-05
PEAK DRINKING	Now - 2008
FOOD MATCHES	Ideally suited to Beef, Duck & Game, Lamb

Winemaker comments by Peter Gago

**COLOUR**

Intense plum red.

**NOSE**

Rich and luscious with aromatic, sweet, ripe fruit aromas of plums and blackberries with a sweet cinnamon stick, almost bread 'n butter pudding lift.

**PALATE**

A medium-bodied wine, full of rich, spicy plum and dark fruit notes with alluring sweet cinnamon and nutmeg flavours. Tightly structured wine, supple, fine, seamless tannins. The finish shows great balance and integrated appealing oak.