

Penfolds

KOONUNGA HILL

SHIRAZ 2004

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 collection's reputation has been built upon widespread acclaim. The release of Koonunga Hill Shiraz has successfully built upon this tradition, offering the Koonunga Hill assurance of quality

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	A multi-regional South Australian blend with significant proportions from the Barossa Valley.
VINTAGE CONDITIONS	Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. South Australia fared well and produced wines of elegance and intensity.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	This wine was matured for 15 months using both used French and American oak.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: - pH: -
LAST TASTED	29-Nov-05
PEAK DRINKING	Now - 2008
FOOD MATCHES	Ideally suited to Beef, Lamb, Veal

Winemaker comments by Peter Gago

COLOUR	Bright crimson.
NOSE	The nose shows youthful fresh, red-berried fruit aromas, mixed spice and floral notes (lavender). There is a suggestion of vanillin, cedar oak.
PALATE	The palate is invitingly accessible, immediately offering approachable fruit, structure, weight & drinkability. Spices (nutmeg) and florals (violet and lavender) integrate with small, red-berried fruits, background oak and rounded tannins. A noticeable vintage quality jump on the 2003 Koonunga Hill Shiraz.