

PENFOLDS

KOONUNGA HILL CABERNET SAUVIGNON 2021

OVERVIEW

The cabernet sauvignon grape varietal is widely planted across South Australia's premium wine regions, particularly in the Limestone Coast where grapes with tremendous structure and beautiful aromatics are found. Well-regarded since its launch in 2002, the Koonunga Hill Cabernet Sauvignon showcases the merits of multi-regional blending to Penfolds 'House Style'. A bold, full bodied wine displaying lovely aromatics, excellent structure, and great length.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

South Australia

WINE ANALYSES

Alc: 14.5%, Acidity: 5.75 g/L, pH: 3.81

MATURATION

Seasoned French and American oak

VINTAGE CONDITIONS

Good rainfall in late winter and early spring provided solid foundations for canopy development and mitigated frost risk. From November to harvest it was dry, resulting in lower-than-average yields. Cool weather prevailed over summer with only one hot spell in January. Conditions were near perfect for ripening cabernet sauvignon grapes to their fullest potential.

COLOUR

Dark core, purple rim

NOSE

The nose is varietally defined, with a distinctive chocolate/mint note immediately to the fore. With a gentle swirl, generous dark fruits emerge. Fresh satsuma plum, mulberries and blackberries. The confectioners shop appears again, with a suggestion of red liquorice. Toasted oak is manifesting as roasted hazelnuts...Nutella!

PALATE

The palate is firm, structured and very generous. Milk chocolate flavours lead the way, with a generous berry compote close behind. The tannins are silky, almost waxy or polished, creating a fine graphite like core. The texture is verging on lanolin, cheese rind, creamy. Juicy and utterly delicious.

PEAK DRINKING

Now - 2030

LAST TASTED

July 2022

Penfolds[®]

