

KOONUNGA HILL SHIRAZ

2024

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. 6.1 g/L pH: 3.65

MATURATION

Seven months in French oak barriques (5% new)

VINTAGE CONDITIONS

Winter was drier than usual across South Australia, followed by a cool and dry spring. Welcome rainfall arrived in November, followed by a brief heatwave which pushed temperatures to 41 °C in Barossa Valley and 35 °C in McLaren Vale. Cooler, wetter weather prevailed in December, while January was average, with veraison occurring mid-month. February and March turned warmer and drier, with March breaking heat records. Most grapes were picked before the peak heat. Robust vines with healthy canopies delivered excellent Shiraz quality, with ripe flavours and good colour.

NOSE

Spiced plum, cherry and rhubarb notes are present, underpinned by cranberry and pomegranate freshness. Exotic spice weaves through, grounded by subtle aromas of forest floor and a hint of liquorice.

PALATE

Plush yet finely poised, with glacé cherry, dark plum and red currant driving generous fruit length. Baking spices add warmth and complexity, while quince paste and rhubarb pie bring a layered richness. Hints of sourdough crust and delicate florals add refinement. Savoury tannins frame the wine elegantly, providing structure. There's weight without heaviness, with a round, supple finish that lingers gracefully.

COLOUR

Bright red with a ruby hue.

PEAK DRINKING

Now – 2032

LAST TASTED

October 2025

Penfolds[®]

