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Sommelier

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**SHIRAZ – KOONUNGA HILL – SOUTH AUSTRALIA – PRODUCED AND BOTTLED BY PENFOLDS WINES 2015 14,5%**

In 1976 Penfolds released the first wine to bear the name Koonunga Hill. By applying our long held philosophy of blending select parcels of grapes from South Australia's wine regions, Penfolds winemakers are able to craft wines of distinction without ever compromising on quality.

Opulent red berries, spice and violet characters are beautifully captured in this Shiraz. Oak adds subtle cedar and vanilla nuances, while fine tannins run out the palate. We invite you to explore the Penfolds Grange and discover a success story more than 170 years old.

**VISUAL ANALYSIS:** limpid, ruby red with purple reflexes, quite flowing

**OLFACTORY ANALYSIS:** the olfactory bouquet is composed by cherry, green olives, vegetal notes, vanilla, strawberries, orange peel, chocolate coffee, soap, talc, white pepper and indigo violet



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**GUSTATIVE ANALYSIS:** alcoholic dryness and softness at the same time; the mineral notes are well represented, the tannins (astringency and bitter tendency) are really balanced and the salivation is not so abundant; the final is cherry flavoured and just a little bit bitter; the gustative aromatic persistence is about 7/8 seconds

**WINE-FOOD COMBINATION:** Manchego cheese

Parameters for the wine-food combination:

1. The sweet tendency of the cheese is counterbalancing the mineral note of the wine
2. The succulence of the cheese is compensating for the astringency of the tannins and for the alcoholic note of the wine
3. The fatness of the cheese is counterweighing the salivation of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the cheese is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** a large variety of scents at the nose is complemented by a balanced gustative exam which points out some tannins (astringency and bitterness) very well equilibrated, a nice softness all over the palate, a good presence of mineral note (crisping sensation in the dorsal part of the tongue) and a not so intense salivation (in the lateral zones of the tongue) just to complete the analysis; a wine designed for the international taste