

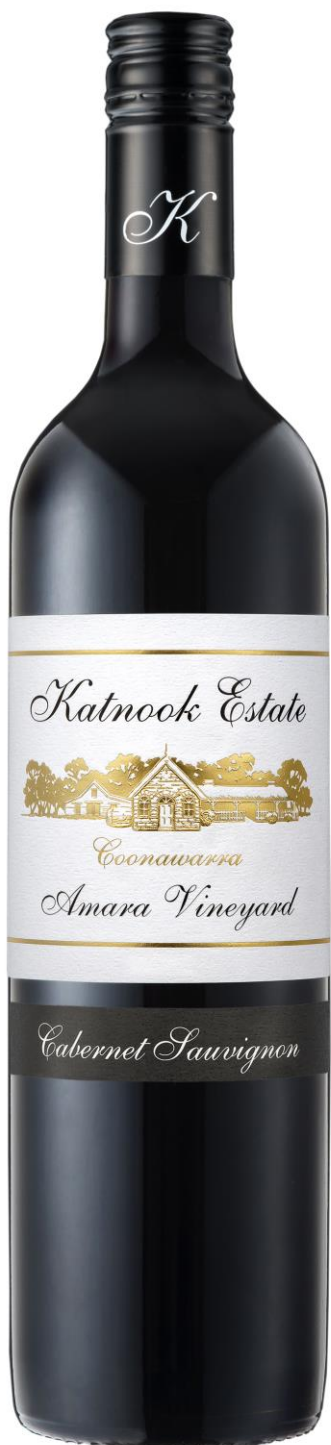


Katnook Estate

COONAWARRA

At Katnook Estate, our winemaker and viticulturist have an intimate knowledge of every vine and its microclimate through the use of Precision Viticulture practices. Areas within each vineyard are known and appreciated for their soil and vine quality, fruit production and wine outcomes. Fruit from selected sites can be carefully separated to produce a single vineyard selection of exceptional quality and flavour.

The Amara Vineyard 2015 Cabernet Sauvignon is a small batch wine, harvested from 42-year-old vines of the 'Coonawarra Selection' clone. These vines are planted on high quality, shallow terra rossa soil, ideal for producing premium Coonawarra Cabernet Sauvignon.



Amara Vineyard 2015

CELLAR DOOR ONLY

Grape Variety: Cabernet Sauvignon

Region: Coonawarra

Harvest: 08 March - 17th April 2015

pH: 3.41 **Acidity:** 6.5g/L

RS: <2.5g/L **Alc/vol:** 14.0%

Oak Maturation: The wine was matured for approximately 16 months in 225 litre oak barrels. 50% were new French oak barriques, with the balance in older French oak.

Vintage: Coonawarra's 2015 vintage was amongst the earliest on record. An ideal growing season of slightly above average temperatures and dry conditions produced outstanding red wines that show vibrant fruit flavours and strong varietal characters.

Cellaring Potential: Can age gracefully for up to 20 years.

Colour: Dark plum with red tinges.

Nose: Vibrant dark berry fruits, dark cherry with hints of chocolaty oak notes.

Palate: Richly layered dark berry fruit and hints of mulberry. Subtle vanillin oak and lingering, fine grained tannins.

Food Matching: Roast duck with braised red cabbage, slow cooked beef cheek or Asian BBQ lamb ribs.

Additional Information:

This wine is vegetarian and vegan friendly.

Wayne Stehbens

Wayne Stehbens,
Senior Winemaker

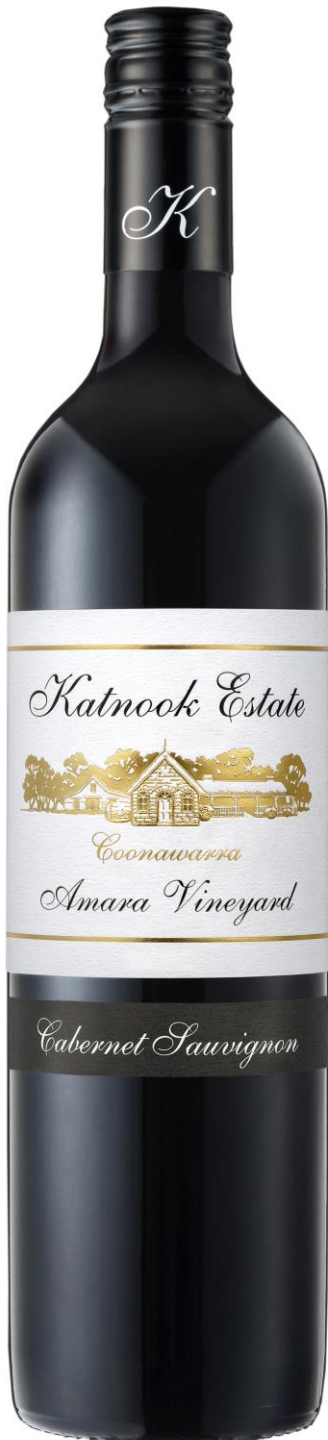


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The Amara Vineyard 2013 Cabernet Sauvignon is a small batch wine, harvested from 40 year old vines of the 'Coonawarra Selection' clone. These vines are planted on high quality, shallow terra rossa soil, ideal for producing premium Coonawarra Cabernet Sauvignon.



Amara Vineyard 2013

CELLAR DOOR ONLY

Grape Variety :: Cabernet Sauvignon

Region :: Coonawarra

Harvest ::
16th March - 11th April 2013

pH :: 3.40 **Acidity** :: 6.87g/L
RS :: 2.5g/L **Alc/vol** :: 14.5%

Oak Maturation :: The wine was matured for approximately 16 months in 225 litre oak barrels. 50% were new French oak barriques, with the balance in 10% older French and 40% older American oak.

Vintage :: The 2013 vintage in Coonawarra was noted for slightly warmer conditions and well below average rainfall especially throughout the later stages of the growing season. This led to an earlier than usual vintage with red wines that show vibrant fruit with great concentration.

Cellaring Potential : Can age gracefully for up to 20 years.

Colour :: Dark plum with red tinges.

Nose :: Vibrant dark berry fruits, dark cherry with hints of chocolaty oak notes.

Palate :: Richly layered dark berry fruit and hints of mulberry. Subtle vanillin oak and lingering, fine grained tannins.

Food Matching :: Braised beef short ribs, barbequed lamb cutlets with pea, feta and mint salad or Moroccan vegetable tangine.

Wayne Stehbens,
Senior Winemaker

Katnook Estate
Amara Vineyard
2012 Cabernet Sauvignon
Cellar Door Only

Katnook
E S T A T E
C O O N A W A R R A

At Katnook Estate, winemaker and viticulturist have an intimate knowledge of every vine and its microclimate through use of Precision Viticulture practices. Areas within each vineyard are known and appreciated for their soil and vine quality, fruit production and wine outcomes. Fruit from these sites can be carefully extracted to produce a single vineyard wine selection of utmost quality and flavour.

The Amara Vineyard 2012 Cabernet Sauvignon is a small batch wine, harvested from forty year old vines of the 'Coonawarra Selection' clone. These vines are planted on high quality shallow terra rossa soil, ideal for producing premium Coonawarra Cabernet Sauvignon.

Grape Variety :: Cabernet Sauvignon

Region :: Coonawarra, South Australia

Harvest :: 25th March, 5th and 7th of April 2012

pH :: 3.30 **Acidity** :: 7.54g/L **RS** :: 2.7g/L **Alc/vol** :: 14.0%

Oak Maturation :: The wine was matured for approximately 13 months in 225 litre oak barrels. 38% of the barrels were new French Barriques and 10% new American with the balance being previously filled oak.

Vintage :: The 2012 vintage in Coonawarra was noted for slightly warmer conditions and well below average rainfall especially throughout the later stages of the growing season. This led to an earlier than usual vintage with red wines that show vibrant fruit with great concentration.

Cellaring Potential :: We suggest cellaring for up to 18 years.

Food Matching :: The rich Amara Vineyard Cabernet Sauvignon is exquisite with slow cooked beef and mushroom ragout, served on baked polenta gnocchi with a side of winter vegetables. A great accompaniment to all red meat dishes served with a rich and luscious sauce.

Colour :: Dark cherry red.

Nose :: The wine displays aromas of concentrated cassis and blackberry fruits with hints of savoury rhubarb and spicy plum.

Palate :: Rich layered palate showing dark berry fruits, mulberries and hints of rhubarb. Flavours of dark chocolate and earthy plum enhance the rich soft tannins and dusty oak.

Wayne Stehbens, Senior Winemaker



Katnook Estate
Amara Vineyard
2010 Cabernet Sauvignon

Cellar Door Only

Katnook
E S T A T E
C O O N A W A R R A

At Katnook Estate, winemaker and viticulturist have an intimate knowledge of every vine and its microclimate through use of Precision Viticulture practices. Areas within each vineyard are known and appreciated for their soil and vine quality, fruit production and wine outcomes. Fruit from these sites can be carefully extracted to produce a single vineyard wine selection of utmost quality and flavour.

The Amara Vineyard 2010 Cabernet Sauvignon is a small batch wine, harvested from forty year old vines of the 'Coonawarra Selection' clone. These vines are planted on high quality shallow terra rossa soil, ideal for producing premium Coonawarra Cabernet Sauvignon.

Grape Variety :: Cabernet Sauvignon

Region :: Coonawarra

Harvest :: 8th April to 9th April

pH :: 3.50 **Acidity** :: 7.5g/L **RS** :: 1.5g/L **Alc/vol** :: 14.5%

Oak Maturation :: The wine was matured for approximately 18 months in 225 litre oak barrels. 70% of the barrels were new French Barriques with the balance being previously filled American oak.

Vintage Conditions :: 2010 Coonawarra vintage will be remembered not only as one of the earliest, but also for being amongst the best. Near ideal weather conditions in Coonawarra leading up to harvest of below average rainfall and above average temperatures were conducive to an early start to vintage.

Harvest of Cabernet Sauvignon was almost two weeks earlier than customary and fruit was picked at optimum maturity. The wines show very good fruit aromatics, wonderful depth of flavours, excellent colour and soft tannins. In summary, 2010 wines are living up to the high expectations of early predictions.

Cellaring Potential :: We suggest cellaring for up to 18 years.

Food Matching :: The rich Amara Vineyard Cabernet Sauvignon will be exquisite with slow cooked beef and mushroom ragout, served on baked polenta gnocchi with a side of winter vegetables. A great accompaniment to all red meat dishes served with a rich and luscious sauce.

Colour :: Deep, very dark plum with purple edges.

Nose :: Intense aromas of ripe fruit and oak maturation. Dark berries, hints of blackberry and cassis are combined with mocha and dark chocolaty oak tones.

Palate :: A richly layered palate showing dark berry fruits and subtle oak maturation flavours. Dark plum and blackcurrant fruit highlight the generous palate structure and are combined with subtle sweet oak flavours and rich chocolaty notes. Fine lingering tannins complement beautifully the rich fruit flavours.

Wayne Stehbens, Winemaker

