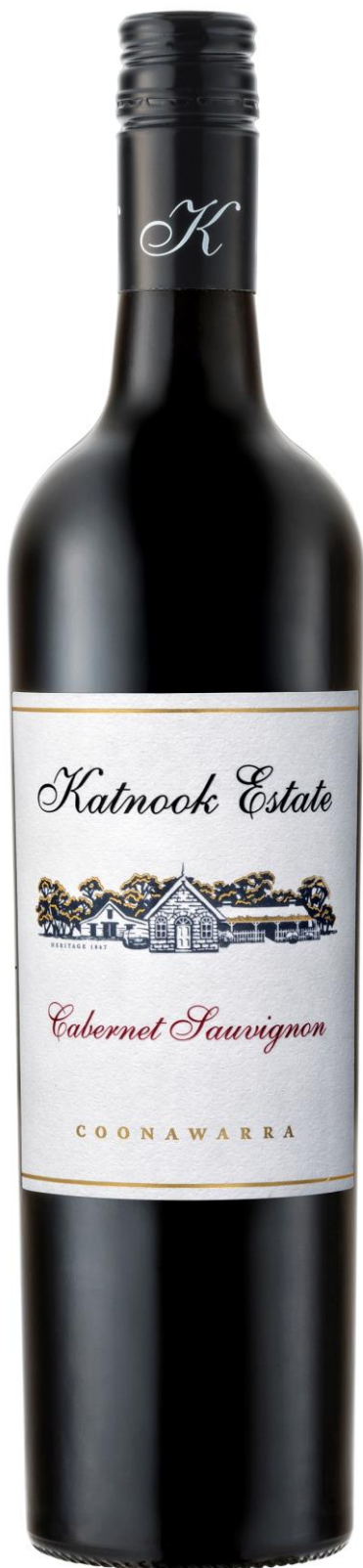




Katnook Estate

COONAWARRA



Steeped in heritage and tradition, the Katnook Estate range of premium quality, single varietal wines are crafted from selected distinguished vineyards and are an expression of the classic and unique characteristics of the Coonawarra wine region.

Katnook Estate Cabernet Sauvignon is one of 65 wines listed in the 'Excellent' category of the Langton's VI, Classification of Australian Wine.

Cabernet Sauvignon 2015

Grape Variety: Cabernet Sauvignon

Region: Coonawarra

Harvest: 08 - 17 April 2015

pH: 3.43 *Acidity:* 5.8 g/L

RS: <2.5g/L *Alc/vol:* 13.5%

Vintage: Coonawarra's 2015 vintage was amongst the earliest on record. An ideal growing season with slightly above average temperatures and dry conditions delivered rich, full bodied Cabernet Sauvignon grapes with deep colour, intense flavours and smooth, lingering tannins.

Oak Maturation: Maturation for 15 months in 65% French oak barriques (16% new) and 35% older American oak barriques (4% new) add structure and complexity.

Colour: Dark plum with purple hues.

Nose: A complex array of ripe fruit and oak. Vibrant dark berry fruits and subtle notes of cassis and mint combined with hints of chocolate and cedar oak.

Palate: A richly layered palate of dark berry fruits and hints of mulberry with well-integrated oak maturation flavours and soft, fine grained tannins.

Food Matching: Roast fillet of beef, Moroccan lamb tagine with prunes, slow cooked lamb shanks or wild mushroom risotto.

Cellaring Potential: Will age gracefully for 15 years.

Senior Winemaker



Katnook Estate

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Since 1980, Senior Winemaker Wayne Stehbens has passionately crafted the Katnook Estate range from selected distinguished vineyards, with a philosophy that reflects the essence of Coonawarra's unique terroir.

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Cabernet Sauvignon 2014

Grape Variety: Cabernet Sauvignon

Region: Coonawarra

Harvest: 07 April - 08 May 2014

pH: 3.37

Acidity: 6.8 g/L

RS: <2.0g/L

Alc/vol: 13.5%

Vintage: Coonawarra's 2014 vintage was one of the latest on record, with a cool, dry ripening season. These optimal conditions delivered rich, full bodied Cabernet Sauvignon with intense colour, generous fruit concentration, lingering tannins and excellent regional expression.

Oak Maturation: Maturation for 17 months in 45% French (9% new) and 55% American oak barrels has added complexity and structure.

Cellaring Potential: Will age gracefully for 15 years.

Colour: Dark plum with purple hues.

Nose: A complex array of ripe fruit and oak. Vibrant dark berry fruits and subtle notes of cassis and mint combined with hints of chocolate and cedar.

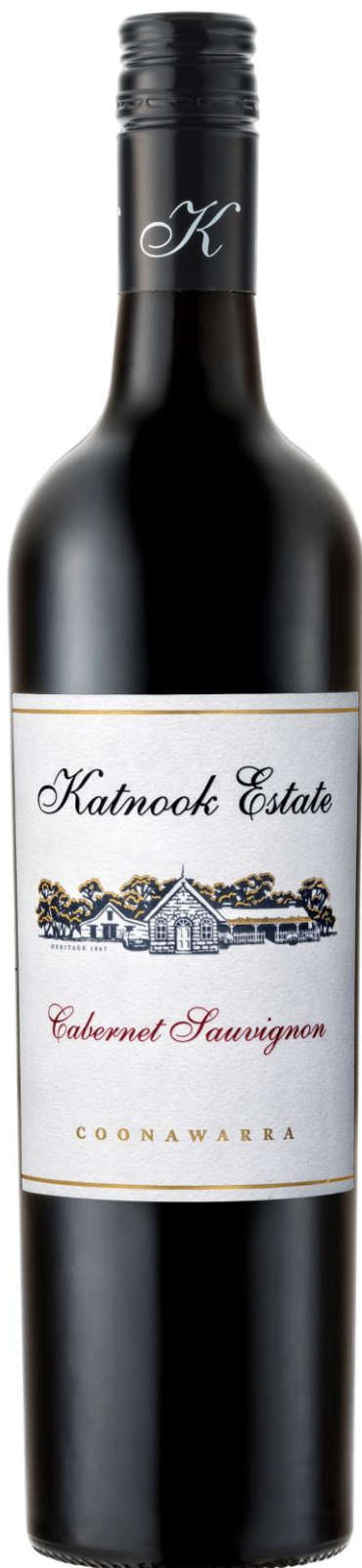
Palate: A richly layered palate of dark berry fruits with well integrated oak maturation flavours of cedar, dark chocolate and spice. A long, lingering finish with soft, fine grained tannins.

Food Matching: Chargrilled steak with blue cheese sauce, braised Asian style short ribs or pasta with a wild mushroom ragu.

Additional Information:

This wine is vegetarian and vegan friendly.

Wayne Stehbens,
Senior Winemaker





Katnook Estate

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Cabernet Sauvignon 2013



Grape Variety :: Cabernet Sauvignon

Region :: Coonawarra

Harvest :: 16th March - 09th April 2013

pH :: 3.38 **Acidity** :: 6.6 g/L

RS :: 0.8g/L **Alc/vol** :: 13.5%

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 Cabernet Sauvignon fruit that showed intense colour and excellent fruit concentration.

Oak Maturation :: Maturation for 13 months in 50% French (10% new) and 50% older American oak barriques has added complexity and suppleness.

Cellaring Potential :: Will age gracefully for 15 years.

Colour :: Dark plum with purple hues.

Nose :: A complex array of ripe fruit and oak. Vibrant dark berry fruits and hints of blackcurrant combined with subtle notes of dark chocolate and cedar.

Palate :: A richly layered palate of dark berry fruits and well integrated oak maturation flavours of cedar, dark chocolate and spice. The finish is long and lingering with soft, fine grained tannins.

Food Matching :: Classic lamb roast with all the trimmings, Chinese Char Sui BBQ spare ribs or grilled, stuffed Portobello mushrooms.

Additional Information:

This wine is vegetarian and vegan friendly.

Wayne Stehbens,
Senior Winemaker



Katnook Estate

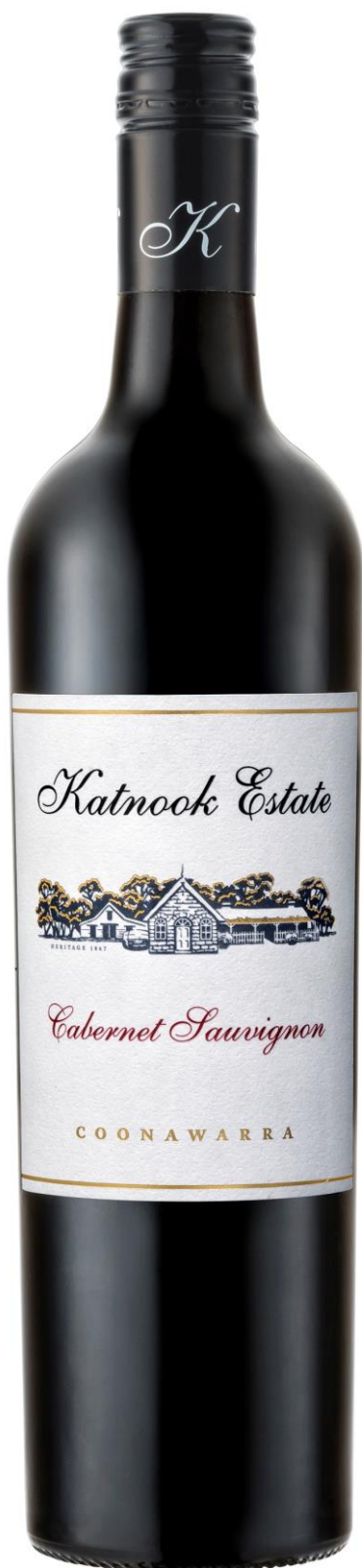
COONAWARRA

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Cabernet Sauvignon 2012



Grape Variety :: Cabernet Sauvignon

Region :: Coonawarra

Harvest :: 9th March - 12th April 2012

pH :: 3.41 **Acidity** :: 6.9 g/L

RS :: 0.8g/L **Alc/vol** :: 13.5%

Vintage :: Coonawarra's 2012 vintage is noted for above average temperatures and below average rainfall. The warm and dry conditions produced ripe, full bodied Cabernet wines with generous fruit, deep colour and fine, lingering tannins. The abundant fruit and structure of these wines will offer rewarding cellaring potential.

Oak Maturation :: Maturation for 22 months in 60% French and 40% American oak Barriques has added complexity and suppleness to the wine.

Cellaring Potential :: Will age gracefully for 15 years.

Colour :: Dark plum with purple hues.

Nose :: A complex array of ripe fruit and oak maturation aromas. Dark plums, light mulberry and cassis combine with savoury earthiness and hints of dark chocolate.

Palate :: A richly layered palate of dark berry fruits and subtle oak maturation flavours of mocha and spice. Dark plum and blackcurrant fruit highlight the toasty oak flavours and dark chocolate notes. Robust tannins lead to a long, rewarding finish.

Food Matching :: Roast leg of lamb with herb crust, rib eye steak with red-wine jus or smoked duck and wild mushroom Fettuccine.

Wayne Stehbens,
Senior Winemaker

Katnook Estate

Cabernet Sauvignon 2011

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

The Katnook Estate range of premium quality, single varietal wines are an expression of the classic and unique characteristics of the Coonawarra wine region.

Since 1980, Senior Winemaker Wayne Stehbens has passionately crafted the Katnook Estate range from selected distinguished vineyards, with a philosophy that reflects the essence of Coonawarra's unique terroir.

Steeped in heritage and tradition, the Estate range continues to be recognised and awarded both locally and internationally for the exceptional hallmark quality and style that is uniquely Coonawarra.

Katnook Estate Cabernet Sauvignon is one of 38 wines listed in the 'Distinguished' category of the Langton's V, Classification of Australian Wine.

Grape Variety :: Cabernet Sauvignon

Region :: Coonawarra

Harvest :: 20th March – 8th April

pH :: 3.40 **Acidity ::** 7.0 g/L **RS ::** 2.4 g/L **Alc/vol ::** 13.5%

Vintage :: Coonawarra experienced a cold, wet season with above average rainfall during the 2011 summer and these unseasonal conditions extended into harvest during March and April. Thorough vineyard management and meticulous fruit selection ensured that the Cabernet from this vintage is well balanced and exhibiting wonderful varietal character.

Cabernet Sauvignon wines of the vintage have excellent colour, elegant and savoury flavours with fine lingering tannins.

Oak Maturation :: The wine was matured for 22 months in 225 litre oak barrels, 30% of the barrels were new French Barriques.

Cellaring Potential :: Suggested cellaring - 8 to 10 years.

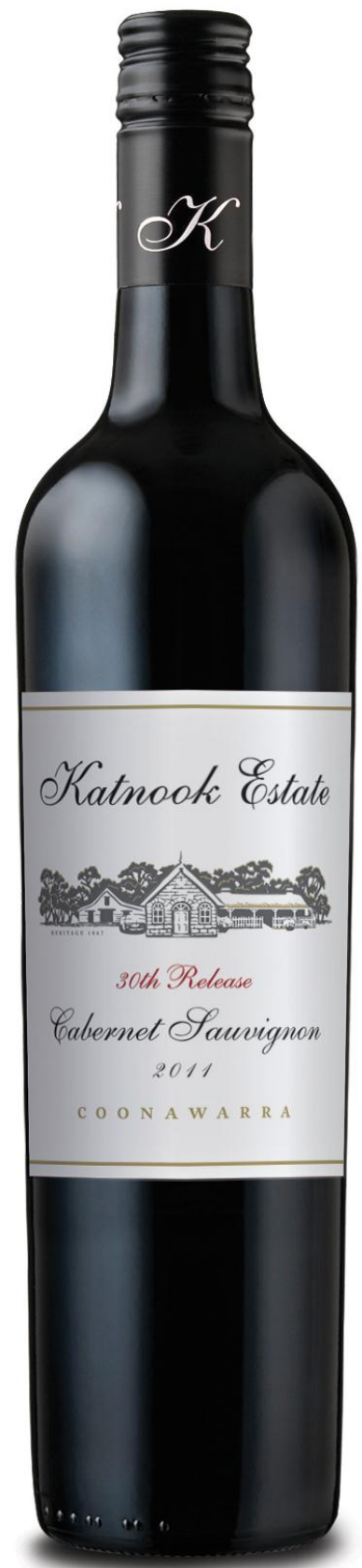
Food Matching :: Pan-roasted veal chops with Cabernet sauce and short-ribs braised in red wine with wild mushrooms. Also pair with hard cheeses such as Aged Gouda with quince paste.

Colour :: Dark plum with purple tinged edges.

Nose :: Bright berry fruits of blueberry, light mulberry and cassis combine with elegant floral and savoury notes with hints of pepper and tomato leaf.

Palate :: Well layered with blackcurrant and plum and subtle oak maturation flavours of vanilla, nougat and spice. Medium bodied, the refined palate leads to lingering tannins with a savoury and rewarding finish.

Wayne Stehbens, Winemaker



Katnook Estate

Cabernet Sauvignon 2010

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Katnook Estate Cabernet Sauvignon is one of 38 wines listed in the 'Distinguished' category of the Langton's V, Classification of Australian Wine.

Grape Variety :: Cabernet Sauvignon

Region :: Coonawarra

Harvest :: 20th March to 8th April.

pH :: 3.50 **Acidity ::** 7.0g/L **RS ::** 2.0g/L **Alc/vol.::** 13.5%

Oak Maturation :: The wine was matured for approximately 22 months in 225 litre oak barrels, 30% of the barrels were new and predominantly French Barriques with the balance being previously filled French and American oak.

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

Cabernet Sauvignon wines of the vintage have excellent colour, ripe generous flavours and fine lingering tannins.

Cellaring Potential :: 8 – 12 years.

Food Matching :: An aged porterhouse cut served with potato galette and wild mushrooms, finished with a rich reduction would be an ageless accompaniment to this regal variety, Cabernet Sauvignon.

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

Nose :: A complex array of ripe fruit and sweet oak maturation aromas. Dark plums, light mulberry and cassis combine with subtle sweet vanilla and hints of chocolate.

Palate :: A richly layered palate of dark berry fruits and subtle oak maturation flavours of mocha and spice. Dark plum & blackcurrant fruit highlight the generous palate, combined with delicate oak flavours and chocolate notes. Fine lingering tannins lead to a rewarding finish.

Wayne Stehbens, Winemaker

Katnook

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