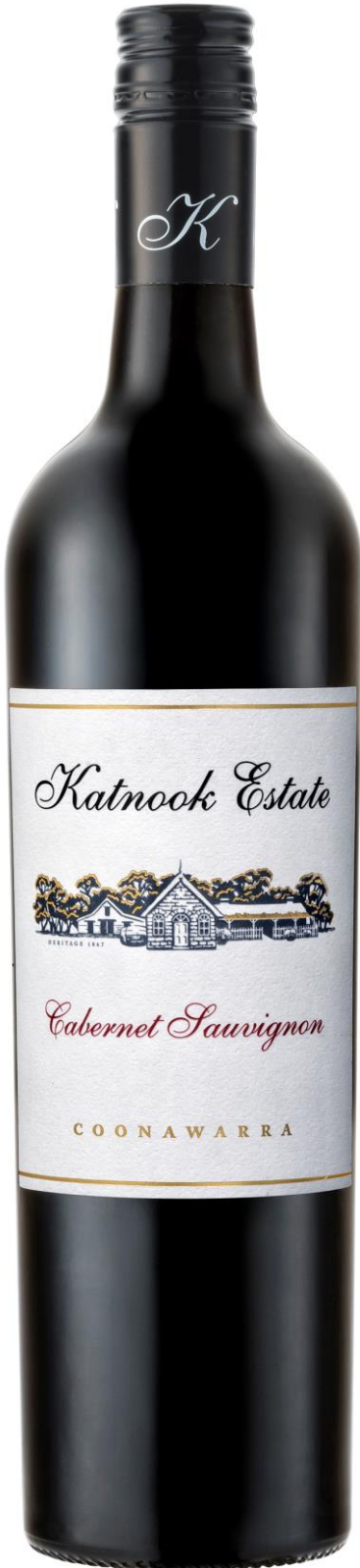




# Katnook Estate

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 2016

*Grape Variety:* Cabernet Sauvignon

*Colour:* Dark plum with purple hues.

*Region:* Coonawarra

*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.

*Harvest:* March 2016

*pH:* 3.30      *Acidity:* 6.6 g/L  
*RS:* <2.5g/L      *Alc/vol:* 14.0%

*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.

*Vintage:* Coonawarra's 2016 vintage was an early one. Slightly above average temperatures, dry conditions and cool nights throughout the growing season produced outstanding Cabernet Sauvignon fruit with intense colour, powerful flavours and excellent regional expression.

*Food Matching:* Beef Wellington with duck fat potatoes, slow cooked lamb shanks or gnocchi with gorgonzola sauce.

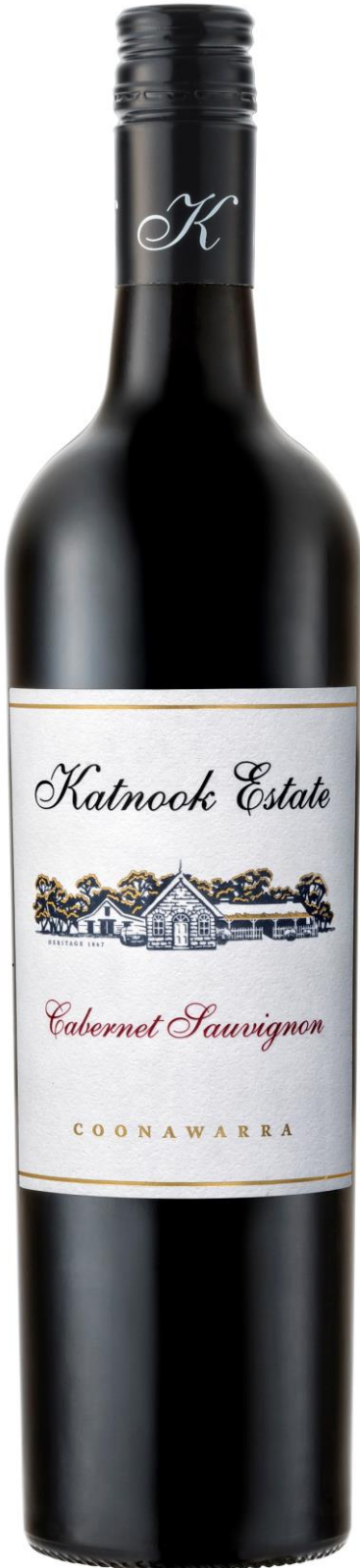
*Oak Maturation:* Thirty percent of the final blend spent an average of 17 months maturing in predominantly older French oak, adding complexity and suppleness.

*Cellaring Potential:* Will age gracefully for 15 years.



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## Cabernet Sauvignon 2015

*Grape Variety:* Cabernet Sauvignon

*Colour:* Dark plum with purple hues.

*Region:* Coonawarra

*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.

*Harvest:* 08 - 17 April 2015

*pH:* 3.43      *Acidity:* 5.8 g/L

*RS:* <2.5g/L      *Alc/vol:* 13.5%

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

*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.

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

*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.

*Cellaring Potential:* Will age gracefully for 15 years.

Senior Winemaker



# Katnook Estate

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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

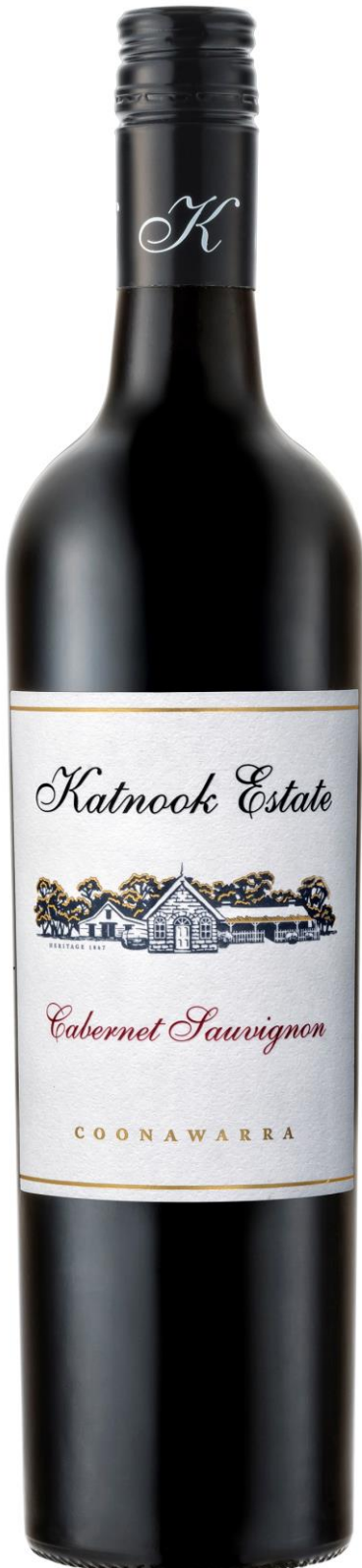
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## Cabernet Sauvignon 2013



**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



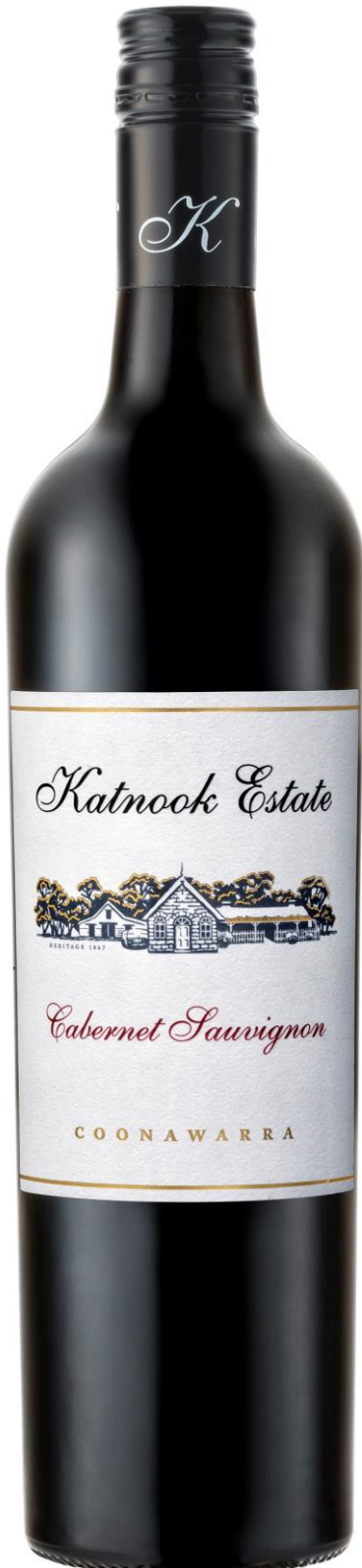
# Katnook Estate

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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*

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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.

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**Grape Variety** :: Cabernet Sauvignon

**Region** :: Coonawarra

**Harvest** :: 20<sup>th</sup> March – 8<sup>th</sup> 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.

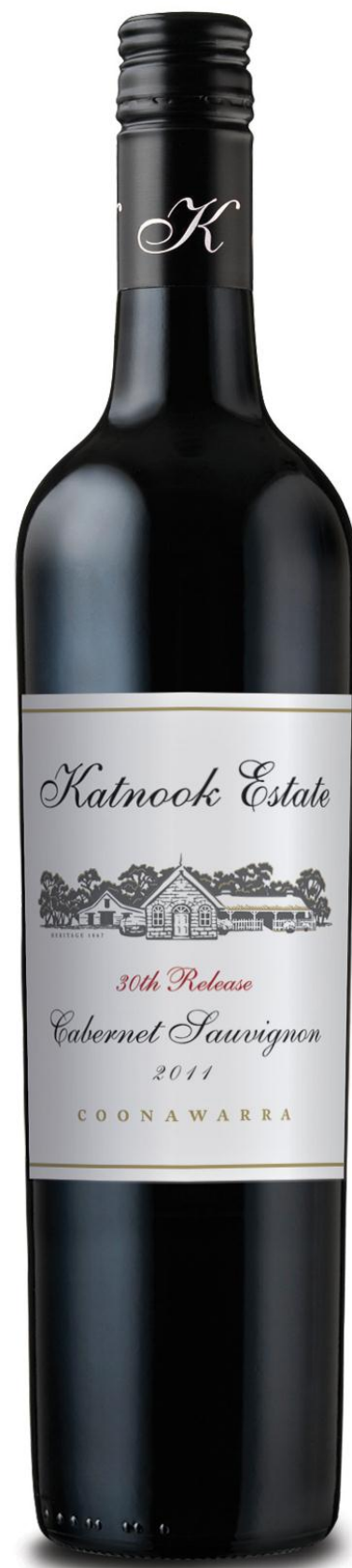
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**Colour** :: Dark plum with purple tinged edges.

**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.

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**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.

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**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*

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# *Katnook Estate* *Cabernet Sauvignon 2009*

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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.

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**Grape Variety ::** Cabernet Sauvignon

**Region ::** Coonawarra

**Harvest ::** 21st April to 8th May

**pH ::** 3.45 **Acidity ::** 6.2g/L **RS ::** 1.5g/L **Alc/vol. ::** 13.5%

**Oak Maturation ::** The wine was matured for approximately 18 months in 225 litre oak barrels, 35% of the barrels were new and mostly French Barriques with the balance being previously filled French and American oak.

**Vintage Conditions ::** The 2009 harvest was preceded by a brief four day blast of near record high temperatures, however, the healthy canopies shielded fruit including Cabernet Sauvignon from any major damage stress. Cooler temperatures and mild dry conditions followed providing a long slow ripening period, enabling harvest of Cabernet Sauvignon at near optimum maturity.

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

**Cellaring Potential ::** Medium to long term, 8 to 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.

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

**Nose ::** A complex array of ripe fruit and sweet oak maturation aromas. Dark plums and blackberry also light mulberry and cassis are combined with subtle sweet vanillin and hints of chocolate oak maturation tones.

**Palate ::** A richly layered palate of dark berry fruits and subtle oak maturation flavours. Dark plum and black currant fruit highlight the generous palate structure and are combined with subtle sweet oak flavours and rich chocolate notes. Fine lingering tannins complement the rich fruit flavours.

*Wayne Stehbens, Winemaker*

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# *Katnook Estate* *Cabernet Sauvignon 2008*

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

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**Grape Variety ::** Cabernet Sauvignon

**Region ::** Coonawarra

**Harvest ::** 19th March to 17th April

**pH ::** 3.44   **Acidity ::** 6.8 g/L   **RS ::** 2.9 g/L   **Alc/vol. ::** 13.5%

**Oak Maturation ::** The wine was matured for approximately 22 months in 225 litre oak barrels. 15% of the barrels were new French Barriques with the balance a mix of previously filled French and American oak.

**Vintage Conditions ::** 2008 Coonawarra vintage is remembered not only for seasonal variability including the extreme heat wave during March which initiated an early start to harvest, but the remarkably high maturities, colour and tannin of the fruit. These attributes in the wines have since gained high praise and they continue to grow in stature.

The Cabernet Sauvignon wines show great intensity, rich ripe flavours and fine tannins.

**Cellaring Potential ::** We suggest cellaring for 8 to 12 years.

**Food Matching ::** A beef rib-eye steak served with roasted potato gratin and finished with a richly seasoned gravy is an ideal accompaniment to this regal variety, Cabernet Sauvignon.

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

**Nose ::** A complex array of varietal fruit and sweet oak maturation aromas. Ripe blackcurrant, mulberry and a hint of mint are combined with sweet toasty, chocolaty oak maturation tones.

**Palate ::** The palate has generous ripe fruit flavours of dark berries, mulberry and black currant. Oak highlights of cedar, toast and subtle vanilla complement the fruit. The palate shows richness and excellent fruit weight with fine mouth coating tannins and a lingering finish.

*Wayne Stehbens, Winemaker*

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# *Katnook Estate* *Cabernet Sauvignon 2006*

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**Grape Variety ::** Cabernet Sauvignon

**Region ::** Coonawarra

**Harvest ::** Mid March to early April.

**pH ::** 3.45     **Acidity ::** 6.6 g/L     **Alc/vol. ::** 13.5%

**Oak Maturation ::** This wine matured for approximately 22 months in 225 litre oak barrels. 15% of the barrels were new French Barriques, with the balance a combination of previously filled French and American oak.

**Vintage Conditions ::** 2006 Coonawarra vintage will be remembered as being very early and for the very low yields. Slightly above average temperatures prevailed during summer and extended into fruit ripening. Ideal conditions produced grapes that were disease free and in excellent condition.

The 2006 Cabernet Sauvignon wines have generous palate structure, with attractive ripe varietal fruit flavours and classic regional mint notes aligning elegantly with soft lingering tannins.

**Cellaring Potential ::** We suggest cellaring for medium to long term, 8-12 years.

**Food Matching ::** A richly seasoned, slow cooked eye fillet of beef served with roasted winter vegetables and finished with a red wine reduction is an ageless accompaniment to this regal variety, Cabernet Sauvignon.

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

**Nose ::** A complex array of varietal fruit and sweet oak maturation aromas. Ripe dark berry fruits, light dusty Mulberry and plum fragrances with hints of mint are combined with sweet vanillin and chocolaty oak maturation tones.

**Palate ::** The sumptuous palate is layered with rich, dark berry fruits which fluently combine with the sweet oak and maturation notes of chocolaty and sweet vanillin. Soft fine grained tannins complement the generous palate structure and elegant lingering Cabernet fruit flavours.

*Wayne Stehbens, Winemaker*



# *Katnook Estate* *Cabernet Sauvignon 2005*

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**Grape Variety ::** Cabernet Sauvignon

**Region ::** Coonawarra

**Harvest ::** 16th April to 12th May.

**pH ::** 3.33     **Acidity ::** 6.8 g/L     **Alc/vol. ::** 13.5%

**Oak Maturation ::** Matured for approximately 18 months in small 225 litre oak barriques, of which over 40% were new and predominantly French.

**Vintage Conditions ::** The 2005 Coonawarra vintage will be noted for producing fruit in excellent condition and with optimal ripeness. The season was close to ideal, with below average temperatures through summer and mild dry conditions through veraison, extending well into April, allowing the grapes to develop rich ripe flavours. Combined with slightly below average yields, the season has produced Cabernet Sauvignon wines with excellent colour, abundant ripe fruit flavours and substantial palate structures with fine lingering tannins.

**Cellaring Potential ::** Suggested cellaring is medium to long term (8 to 12 years).

**Food Matching ::** Serve with rare beef rib roast with sage jus; a classic accompaniment to this regal variety.

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

**Nose ::** Ripe dark berry fruits, hints of dusty mulberry and spicy plum fragrances are combined with subtle chocolate and light roast coffee bean oak maturation tones.

**Palate ::** The substantial palate structure loaded with ripe fruit flavours is a wonderful feature of this wine. Rich dark berry, plum and dusty mulberry combine smoothly with the sweet vanillin, chocolate and subtle cedary tones developed from maturation in oak barrels. Ample fine grained tannins complement the generous palate and lingering flavours.

*Wayne Stehbens, Winemaker*

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# *Katnook Estate Coonawarra Cabernet Sauvignon 2004*

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**Grape Variety** :: Cabernet Sauvignon

**Region** :: Coonawarra

**Harvest** :: Beginning mid April concluding early May

**pH** :: 3.46      **Acidity** :: 6.3g/L      **Alc/vol** :: 14.5% alc/vol

**Vintage** :: Coonawarra had an ideal growing season leading into the 2004 vintage, an excellent flowering and fruit set with above average yields and very cool and dry conditions during veraison are the features of the 2004 vintage season. Some rain just before harvest was followed by drying conditions that ensured the fruit was picked at near optimal condition. The season produced Cabernet Sauvignon wines with attractive ripe fruit flavours and generous palate structures with soft tannins.

**Oak Maturation** :: Matured for approximately 22 months in 225 litre oak barrels, of which 36% were new and predominantly French.

**Cellaring** :: Medium to long term, 8 to 10 years.

**Food Matching** :: Red meats of all kinds, and hearty vegetables is an ageless accompaniment to this regal variety, Cabernet Sauvignon.

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## WINEMAKER'S COMMENTS

**Appearance** :: Dark plum colours with purple tinged edges.

**Nose** :: Complex & attractive fruit and subtle sweet oak nose with hints of chocolately maturation tones. Ripe plum & dusty Mulberry fruit tones complement the sweet vanillin oak tones.

**Palate** :: A richly layered palate structure of ripe fruit, soft oak and fine tannins are a feature of this wine. Ripe savoury dark berries, hints of mulberries and spicy plum fruit are combined with light vanillin & chocolate oak maturation notes. The palate is well rounded and balanced with lingering fine grained tannins.

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## Katnook Estate 2003 Cabernet Sauvignon

### Region

The fruit for this wine was harvested from our Katnook Estate vineyard in Coonawarra. Cabernet Sauvignon was harvested beginning the 8th April and concluding in the first week of May.

### Vintage Conditions

The 2003 vintage in Coonawarra was similar to that of 2002. The season experienced just below average temperatures and was generally dry. Yields were low and quality was excellent.

### Oak Maturation

Matured for approximately 26 months in small 225 litre oak barrels of which 43% were new. Barrels were predominately French from forests near the centre of France.

### Grape Variety

100% Cabernet Sauvignon

## Winemakers Comments, Wayne Stehbens

### Colour

Intense plum in colour with purple tinges.

### Nose

A complex array of ripe fruit and oak maturation aromas. Dark berry, dusty mulberry, black olive and spicy plum fruit characters with chocolate and elegant cedar oak maturation tones.

### Palate

Generous fruit and mid palate structure. Ripe berries, dusty mulberries and an earthiness have smoothly integrated with light vanillin, chocolate and cedar tones from oak maturation. The stylish palate is elegantly balanced with soft and finely grained tannins and a long flavourful finish,

### Wine Specifications

Alc/Vol: 14%

pH: 3.50

Acidity: 6.6 g/l

### Cellaring Potential

Suggested cellaring is medium to long term (8-12 years).

### Ideal Food Matches

Red meats both simply prepared and with hearty flavours, well flavoured vegetarian and pasta dishes and hard cheeses.





## Katnook Estate 2002 Cabernet Sauvignon

### Region

The fruit for this wine was harvested from our Katnook Estate vineyard in Coonawarra. Cabernet Sauvignon was harvested beginning the 14th April and concluding on the 10th May.

### Vintage Conditions

The 2002 vintage will be recorded as one of the latest as well as one of the lowest yielding for many years. It may also be seen as one of the best. Temperatures during summer and veraison were below average and it was unseasonably dry.

### Oak Maturation

Matured for approximately 27 months in small 225 litre oak barrels of which 40% were new. Barrels were predominately French from forests near the centre of France.

### Grape Variety

100% Cabernet Sauvignon

### Winemakers Comments, Wayne Stehbens

#### Colour

Dense and intense plum colour with purple tinges.

#### Nose

A complex array of ripe fruit and oak maturation aromas. Dark berry, dusty mulberry and spicy plum fruit characters with chocolate, vanillin and elegant cedar oak maturation tones.

#### Palate

Generous fruit and mid palate structure. Ripe berries, spicy plums and subtle mulberries have smoothly integrated with light vanillin and chocolatey tones from oak maturation. Tannins are lingering, soft and finely grained and elegantly balanced with acid to complement the stylish palate with its lingering flavours.

### Wine Specifications

Alc/Vol: 14.5%

pH: 3.45

Acidity: 6.8 g/l

### Cellaring Potential

Suggested cellaring is medium to long term (8-12 years).

### Ideal Food Matches

Red meats both simply prepared and with hearty flavours, well flavoured vegetarian and pasta dishes and hard cheeses.



# Katnook Estate

## Coonawarra

### Katnook Estate 2001 Cabernet Sauvignon

**Region:** The fruit for this wine was harvested from our Katnook Estate vineyard in Coonawarra. Cabernet Sauvignon was harvested beginning the 14<sup>th</sup> April and concluding on the 10<sup>th</sup> May.

**Vintage Conditions:** 2001 season provided some trying grape growing conditions for late ripening varieties. A cool wet spring was followed by above average temperatures during summer and veraison. Fine conditions in the late stages of the harvest period, allowed the fruit to be picked at maturity, and with reduced disease pressures, following mid-season rains. Yields were slightly above average, and the wines display good varietal flavours with nice ripeness and good palate depth.

**Oak Maturation:** Matured for approximately 24 months in predominantly French oak barrels, of which 45% were new. A small proportion was American oak.

**Grape Variety:** 100% Cabernet Sauvignon

#### Winemakers Comments: Wayne Stehbens

**Colour:** Very dense plum colour with purple tinged edges.

**Nose:** A complex array of fruit and oak maturation aromas. Ripe berry, dusty mulberry and spicy plum fruit characters with chocolate, vanillin and elegant cedar notes from the oak.

**Palate:** A rich and complex palate of berries, spicy plum and hints of mulberries combined with light vanillin, chocolate and cedary oak influences. Soft, fine grained tannins and a fine acid balance contribute to a typically elegant structure and complement mouthfilling lingering flavours.

#### **Wine Specifications:**

**Alc/Vol:** 14%

**pH:** 3.5

**Acidity:** 6.2g/l

**Cellaring Potential:** Suggested cellaring is medium to long term (8-12 years).

**Ideal Food Matches:** Red meats, both simply prepared and with hearty flavours, well flavoured vegetarian and pasta dishes and hard cheeses.



# *Katnook Estate Coonawarra Cabernet Sauvignon 2000*

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**Grape Variety ::** Cabernet Sauvignon

**Region ::** Coonawarra

**Harvest ::** 4th April to 20th April

**pH ::** 3.50

**Acidity ::** 7.0g/L

**Alc/vol ::** 13.5% alc/vol

**Vintage ::** The 2000 season saw again the continuation of very dry conditions. A cool spring followed by above average temperatures during summer and veraison. Fine conditions throughout the harvest period allowed the fruit to be picked at optimum maturity and without any disease pressures. Yields were slightly below average. The wines display good varietal flavours, good palate depth and structure with ripe tannins.

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## WINEMAKER'S COMMENTS

**Appearance on Release ::** Deep, crimson red with purple tinged edges.

**Appearance in 2007 ::** Deep plum with very light brick red edges.

**Nose on Release ::** Complex fruit and stylish oak nose. Ripe berry fruit with hints of mulberry and plum with elegant oak maturation tones of vanillin, chocolate and cedar to complement the fruit aromas.

**Nose in 2007 ::** Showing some maturity and mint, plum and black olive characters.

**Palate on Release ::** Ripe fruit flavours of berries, plums and hints of mulberries combined with attractive vanillin and chocolatey oak. Soft yet assertive, slightly chalky tannins add to the palate structure which has a fine acid balance.

**Palate in 2007 ::** Medium palate weight. Showing more earthy, dusty fruit. A fine example of a Coonawarra Cabernet with generous flavours and soft lingering tannins. Drinking very well now and close to its peak with years still to go. One of Wayne's favourites in the last 10 years. It has great intensity. Enjoy!

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*Katnook Estate*

*Coonawarra*

## ***Katnook Estate Cabernet Sauvignon 1999***

- Colour:** Deep, very dark colours of crimson red with garnet.
- Nose:** A balanced, complex fruit and oak nose. Intense berry fruits and some dusty mulberry with earthy tones. Elegant oak showing cedar and faint smoke complement the fruit aromas.
- Palate:** Intense palate flavours of berries and plums with hints of mulberries combined with attractive cedary oak. Soft assertive, slightly chalky tannins and a fine acid balance complement the mouth filling, lingering flavours.

### **Oak Maturation**

Matured in oak barrels, of which half were new. Our barrels, predominantly French oak, are sourced from forests near the centre of France, and a smaller proportion was American oak,

### **Specifications:**

<b>Grape Variety:</b>	Cabernet Sauvignon
<b>Region:</b>	Coonawarra
<b>Harvest:</b>	Beginning 19 <sup>th</sup> of April, concluding in the 29 <sup>th</sup> .
<b>pH:</b>	3.4
<b>Acidity:</b>	6.6 gms/L
<b>Alc/vol.</b>	14.0%

### **Comments**

1999 season again saw the continuation of very dry conditions. A cool spring was followed by above average temperatures during summer and verasion.

The very dry season was interrupted by rain in early march, however it was Coonawarra's good fortune that continued dry weather prevailed and contributed to high quality fruit. 1999 vintage might well be praised and recorded among the best for Coonawarra.

Yields were slightly above average, the wines display good varietal flavours and good palate depth.

*Winemaker: Wayne Stehbens*

*Katnook Estate*

*Coonawarra*

## ***Katnook Estate Cabernet Sauvignon 1997***

- Colour:** Deep, very dark colours of crimson red with purple tinged edges.
- Nose:** Rich fruit and oak aromas of elegant cedar and faint vanillin with underlying berries and chocolaty maturation aromas. An integrated fruit and subtle oak nose.
- Palate:** A full and rounded palate structure rich in fruit combined with dusty oak and sweet maturation flavours. Rich middle palate fruit flavours of berries, plums hints of mulberries with attractive vanillin oak. Soft assertive, slightly chalky tannins and a fine acid balance complement the mouth filling lingering flavours.

### **Oak Maturation**

Matured for 20 months in 225 litre oak barrels of which 40 % were new. Our barrels, predominantly French oak, is sourced from forests near the centre of France, and a small proportion is American oak.

### **Specifications:**

<b>Grape Variety:</b>	Cabernet Sauvignon
<b>Region:</b>	Coonawarra
<b>Harvest:</b>	Beginning 18 <sup>th</sup> of April and concluding on 1 <sup>st</sup> of May.
<b>pH:</b>	3.45
<b>Acidity:</b>	6.2 gms/L
<b>Alc/vol.</b>	14.0%

### **Comments**

1997 Vintage in Coonawarra began with above average temperatures and again was a very dry summer. In contrast, March and April temperatures fell to well below average, which slowed grape maturaties to the extent that harvest of Cabernet Sauvignon was delayed, for two weeks.

This wine has outstanding varietal and regional definition, has an opulent palate structure with rich flavours and complex oak characters. A vintage that is comparable among the best and will cellar for many years.

*Winemaker: Wayne Stehbens*