

# Katnook Estate

## Cabernet Sauvignon 2011

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*Katnook*  
E S T A T E  
COONAWARRA

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.

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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.

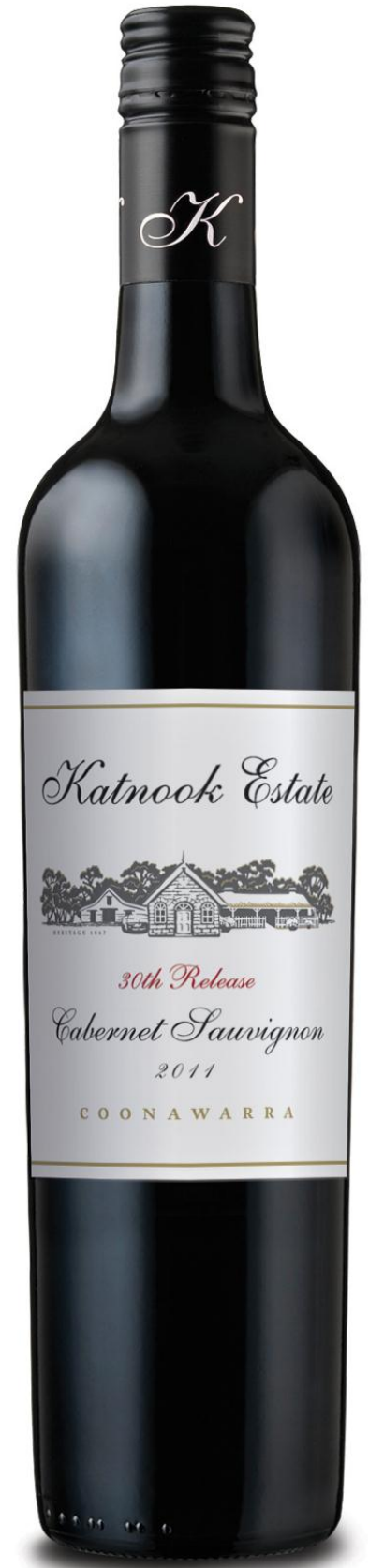
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**Colour** :: Dark plum with purple tinged edges.

**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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**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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**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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*Katnook*  
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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*

