



Katnook Prodigy 2012

13TH VINTAGE RELEASE

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



Katnook Estate creates two Limited Release wines of exceptional quality which embody luxury and refinement. These flagship wines, Odyssey Cabernet Sauvignon and Prodigy Shiraz, are handcrafted from the vintages where only a superior quality is achieved. Crafted with the most meticulous attention to detail, these wines signify a seamless blend of intense fruit and extended oak maturation.

Grape Variety :: Shiraz

Region :: Coonawarra

Harvest :: 20th - 22nd March 2012

pH :: 3.39 Acidity :: 6.1g/L RS :: 2.9g/L

Alc/vol. : 14.5%

Vintage Conditions ::

Coonawarra's 2012 vintage was excellent with above average summer temperatures and below average rainfall for the year. This contributed to earlier ripening and lower yields. Warm and dry conditions leading up to harvest were conducive to one of the earliest vintages on record. Prodigy is crafted from small parcels of grapes harvested from sites that have consistently produced fruit with outstanding depth of fruit flavour, excellent colour and firm tannin structures.

Cellaring Potential :: Cellared correctly, Prodigy will age gracefully for 10 to 15 years.

Oak Maturation :: 25 months in small 225L barriques of which 21% were new French oak, 27% new American and 22% older French barriques.

Food Matching :: The full flavours of Prodigy will suit rich gamey meats such as venison or chargrilled aged steak with pepper sauce. Also the perfect accompaniment for a selection of hard cheeses served with brioche, paté and quince paste.

Colour :: Deep plum with crimson and purple hues.

Nose :: A complex array of fruit, oak and subtle maturation aromas. An attractive combination of raspberry and plum fruit with hints of liquorice, vanilla and light toast add depth to the fruit aromas.

Palate :: Rich layers of generous fruit and oak. Raspberry and plum fruit with a touch of spice are seamlessly integrated with premium oak. Fine, mouth filling tannins are in harmony with the well-rounded palate structure and lingering finish.

Wayne Stehbens Wayne Stehbens, Senior Winemaker

Katnook



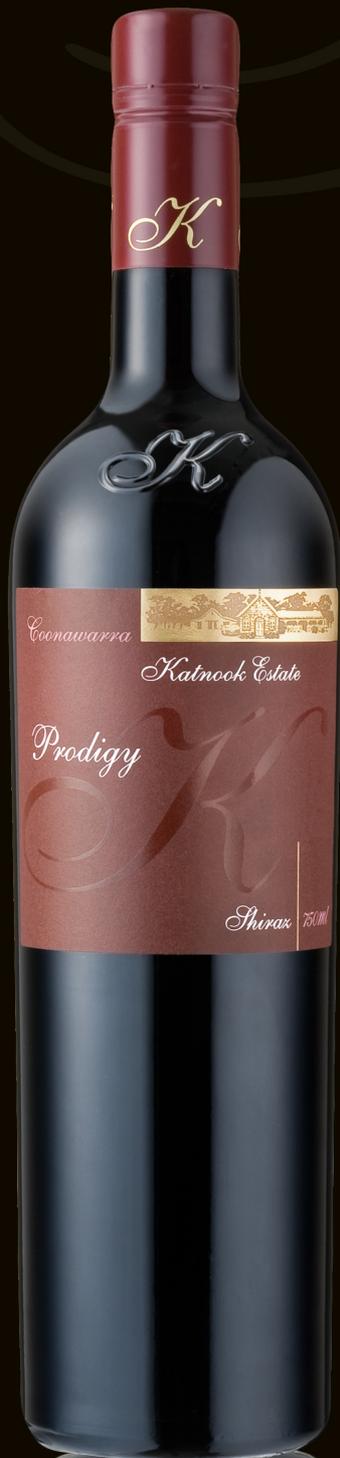
COONAWARRA

Katnook Prodigy 2010

12TH VINTAGE RELEASE

Katnook Prodigy Shiraz is one of 65 wines listed in the category of the Langton's VI, Classification of Australian Wine.

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Grape Variety :: Shiraz

Region :: Coonawarra

Harvest :: 26th – 27th of March

pH :: 3.35 Acidity :: 6.7g/L RS :: 3.0g/L

Alc/vol. : 14.5%

Vintage Conditions :: 2010

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

Prodigy is crafted from small parcels of grapes harvested from sites that have consistently produced fruit of outstanding depth of fruit flavour, excellent colour and firm tannin structures.

Cellaring Potential :: Cellared correctly, Prodigy will age gracefully for 10 to 15 years.

Oak Maturation :: Oak maturation for 25 months in small 225L barriques of which 47% were new French oak, 47% new American and 6% older French barriques.

Food Matching :: The rich flavours of Prodigy will beautifully suit wild venison or chargrilled scotch fillet with beetroot purée. Also the perfect accompaniment to a selection of hard cheeses with brioche, paté and plum paste.

Colour :: Deep plum with crimson and purple hues.

Nose :: A rich and complex array of fruit, oak and subtle maturation aromas. Attractive raspberry and plum fruit with subtle liquorice, vanilla and light toast adding complexity to the fruit aromas.

Palate :: A richly layered palate structure with generous fruit, oak and maturation flavours seamlessly combines. Raspberry and plum fruit with sweet spices of liquorice and light pepper are a feature. Subtle oak with fine lingering tannins are in harmony with the well-rounded palate structure.

Wayne Stehbens

Wayne Stehbens, Senior Winemaker

Katnook Prodigy Coonawarra Shiraz 2009

11th Vintage Release Prodigy

Katnook Estate creates two Limited Release wines of exceptional quality which embody luxury and refinement. These flagship wines, Odyssey Cabernet Sauvignon and Prodigy Shiraz, are handcrafted from the vintages where only a superior quality is achieved. Crafted with the most meticulous attention to detail, these wines signify a seamless blend of intense fruit and extended oak maturation.

Katnook Prodigy Shiraz is one of 36 wines listed in the 'Excellent' category of the Langton's V, Classification of Australian Wine.

Grape Variety :: Shiraz

Region :: Coonawarra

Harvest :: 14th April to 27th April

pH :: 3.44 **Acidity ::** 6.9g/L **RS ::** 2.3g/L **Alc/vol. ::** 14.5%

Oak Maturation :: Oak maturation for 20 months in small 225L barriques of which 55% were new French oak, 40% new American and 5% older French barriques.

Vintage Conditions :: 2009 Coonawarra vintage was noted for the brief period of near record high temperatures in late February. The following cooler mild conditions provided an ideal ripening period producing Shiraz fruit at near optimum maturity.

Prodigy is made from small parcels of grapes harvested from sites that have consistently produced fruit of outstanding depth of fruit flavour, excellent colour and firm tannin structures.

Cellaring Potential :: Suggested cellaring – medium to long term (10-20 years).

Food Matching :: The rich flavours of Prodigy will beautifully suit an oven-baked quail or dukkah crusted tuna steak served aside ratatouille and greens. Also the perfect accompaniment to a selection of hard cheeses with brioche, paté and plum paste.

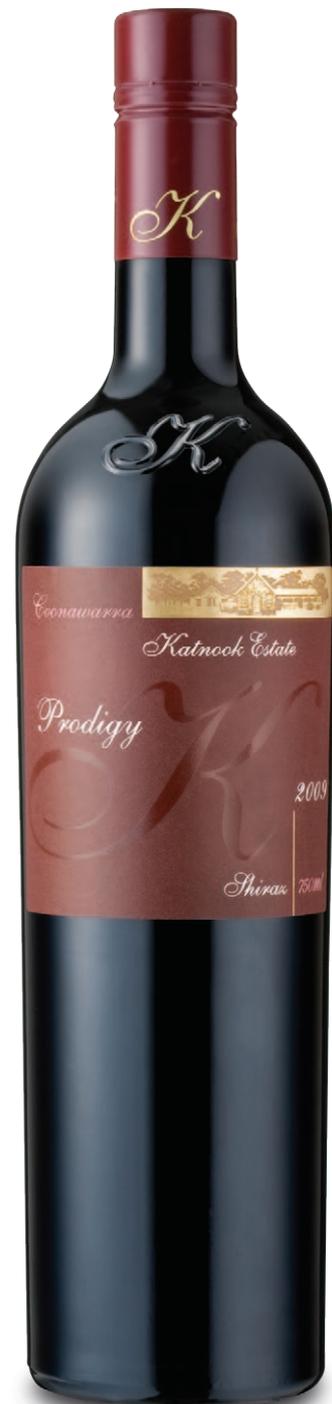
Colour :: Deep plum with crimson and purple hues.

Nose :: A rich and complex array of fruit, oak and subtle maturation aromas. Attractive raspberry and plum fruit with subtle liquorice, vanilla and light toast adding complexity to the fruit aromas.

Palate :: A richly layered palate structure with generous fruit, oak and maturation flavours seamlessly combined. Raspberry and plum fruit with sweet spices of liquorice and light pepper are a feature. Subtle oak with fine lingering tannins are in harmony with the well-rounded palate structure.

Wayne Stehbens, Winemaker

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Katnook Prodigy Coonawarra Shiraz 2008

10th Vintage Release Prodigy

Katnook Estate creates two Limited Release wines of exceptional quality which embody luxury and refinement. These flagship wines, Odyssey Cabernet Sauvignon and Prodigy Shiraz, are handcrafted from the vintages where only a superior quality is achieved. Crafted with the most meticulous attention to detail, these wines signify a seamless blend of intense fruit and extended oak maturation.

Katnook Prodigy Shiraz is one of 36 wines listed in the 'Excellent' category of the Langton's V, Classification of Australian Wine.

Grape Variety :: Shiraz

Region :: Coonawarra

Harvest :: 17th April to 12th May

pH :: 3.50 **Acidity ::** 6.2g/L **Alc/vol. ::** 14.5%

Vintage Conditions :: 2008 vintage will be remembered not only for its quality, but also the seasonal variability. Commencing with a cool spring, followed by one of Coonawarra's hottest periods recorded in early March and finishing with near ideal mild conditions for harvest in early April. Although the heat accelerated the maturities and harvest in many vineyards, the adverse effects on grape quality was negligible.

Shiraz flavours are typically fruity with subtle spices. The wines have lovely ripe varietal expression, excellent colour and flavour with firm tannin structures. Higher alcohols are apparent for these wines.

The Prodigy is made from small parcels of grapes harvested off sites that have consistently produced fruit of outstanding depth of fruit flavour and colour.

Cellaring Potential :: Suggested cellaring is medium to long term, 10-20 years.

Oak Maturation :: Oak maturation for approximately 26 months in small 225 barriques of which 55% were new French oak, 40% new American and 5% older French barriques.

Food Matching :: The rich flavours of Prodigy will beautifully suit an oven-baked quail or dukkah crusted tuna steak served aside a rich ratatouille and greens. Also the perfect accompaniment to a selection of rich cheeses with brioche, paté and plum paste.

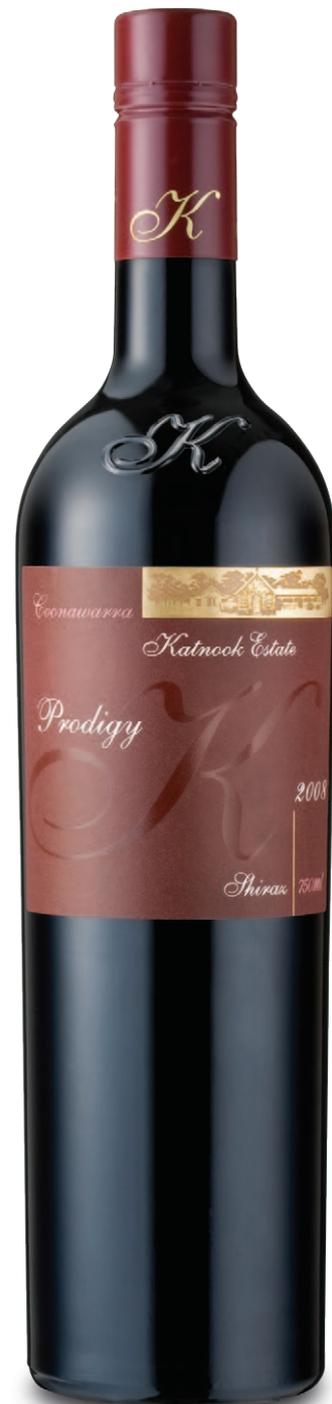
Colour :: Deep dark plum with crimson and purple hints.

Nose :: A rich and complex array of fruit, oak and subtle maturation aromas. Attractive ripe raspberry and plum fruit with subtle licorice spice tones. Sweet vanillin and subtle light toast adds complexity to the fruit aromas.

Palate :: A richly layered palate structure with ripe fruit, oak and maturation flavours seamlessly combined. Raspberry and plum fruit with sweet spices of licorice and light lingering pepper are a feature. Subtle oak with fine lingering tannins are in harmony with the palate structure.

Wayne Stehbens, Winemaker

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Katnook Prodigy Coonawarra Shiraz 2006

9th Vintage Release Prodigy

Katnook Estate creates two Limited Release wines of exceptional quality which embody luxury and refinement. These flagship wines, Odyssey Cabernet Sauvignon and Prodigy Shiraz, are handcrafted from the vintages where only a superior quality is achieved. Crafted with the most meticulous attention to detail, these wines signify a seamless blend of intense fruit and extended oak maturation.

Grape Variety :: Shiraz

Region :: Coonawarra

Harvest :: Late March to early April

pH :: 3.50 **Acidity** :: 6.3 g/L **Alc/vol.** :: 14.5%

Oak Maturation :: Total maturation time was approximately 30 months in predominantly American Barriques. For the last half of this maturation period, 90% of the barrels were new and predominantly French (64%) and the balance were new American barrels.

Vintage Conditions :: 2006 Coonawarra vintage will be remembered as being very early and for the very low yields, indeed Shiraz was harvested about 10 days earlier than usual.

Slightly above average temperatures prevailed during summer and extended into the ripening period. The ideal conditions produced fruit that was disease free and in excellent condition.

The season's Shiraz wines display outstanding varietal flavour; good palate structures with subtle richness, excellent colour and fine soft tannins.

Prodigy is made from grapes harvested off a small vineyard site that has consistently produced fruit of outstanding depth of fruit flavour and colour.

Cellaring Potential :: Suggested cellaring is medium to long term, 10-20 years.

Food Matching :: The rich flavours of Prodigy are perfectly suited to a pepper crusted lamb rack served on ratatouille and horseradish mash.

Colour :: Deep, dark plum red with purple hues.

Nose :: A rich and complex array of fruit, oak and subtle maturation aromas. Attractive ripe raspberry and plum fruit aromas with sweet anise and licorice spice tones. Sweet vanillin and cedary oak with subtle mocha adds fine complexity to the fruit aromas.

Palate :: A sumptuous palate structure, richly layered with ripe fruit seamlessly combines the crafted oak and maturation flavours. Ripe raspberry and plum fruit with sweet anise and licorice spices are complemented with lingering varietal pepper flavours. Soft and fine persistent tannins are in harmony with the palate structure.

Wayne Stehbens, Winemaker

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Katnook Prodigy *Coonawarra Shiraz 2005*



Grape Variety :: Shiraz

Region :: Coonawarra

Harvest :: 18th March to 29th March.

pH :: 3.3 **Acidity** :: 6.6 gms/L **Alc/vol.** :: 14.0%

Vintage :: 2005 vintage followed a long dry and cooler than average summer. This ideal growing season initiated earlier than expected and above average maturities.

The near ideal conditions produced outstanding varietal flavours, very good fruit ripeness and rich, generous palate structures.

Prodigy is made from grapes harvested off a small vineyard site that has consistently produced fruit of outstanding depth of fruit flavour and colour.

Oak Maturation :: Matured for approximately 24 months in French (30%) and American (70%) small 225 litre oak barriques. Of these barrels, approx 25% were new French and 43% were new American barrels. The older barrels were mostly American Barriques.

Cellaring :: Medium to long term (10 to 20 years).

Food Matching :: The rich flavours of Prodigy make it an excellent partner to seared beef sirloin with mustard.

WINEMAKER'S COMMENTS

Colour :: Deep dark plum with crimson and purple tinges.

Nose :: A rich and complex array of fruit, oak and subtle maturation aromas. Attractive ripe raspberry & plum fruit with sweet anis and licorice spice tones. Sweet vanillin oak and subtle light roast coffee bean adds complexity to fruit aromas.

Palate :: An opulent palate structure, richly layered with ripe fruit, oak and maturation flavours that are seamlessly combined. Rich raspberry and plum fruit with sweet anis and licorice spices and lingering pepper are a feature. Soft and fine lingering tannin are in harmony with the palate structure.



Katnook Prodigy *Coonawarra Shiraz 2004*



Grape Variety :: Shiraz

Region :: Coonawarra

pH :: 3.40

Acidity :: 6.4g/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. Some rain just before harvest was followed by drying conditions that ensured the fruit was picked at near optimal condition.

Prodigy is made from grapes harvested off a small vineyard site that has consistently produced fruit of outstanding depth of fruit flavour and colour.

Oak Maturation :: Matured for approximately 27 months in French (40%) and American (50%) mostly small 225litre oak barriques. Of these barrels, approx 41% were new French oak and 33% were new American barrels.

WINEMAKER'S COMMENTS

Appearance :: Dense, deep crimson plum with purple red tinges.

Nose :: Rich and alluring combination of ripe fruit and cedar oak maturation aromas. Ripe raspberry and plum with licorice and light anise spices with light vanillin and toasty oak maturation notes complement the alluring Shiraz fruit aromas.

Palate :: A rich and complex palate structure of ripe fruit, oak and oak maturation flavours that are seamlessly combined. Raspberry and plum fruit with sweet anis spices and intense licorice with hints of cracked pepper are a feature of the palate. A soft fine and dusty lingering tannins add texture and length to the palate structure.



Katnook Estate



Prodigy

Shiraz 2002



Region

The fruit for this wine was harvested from exceptional areas of our Katnook Estate vineyards in Coonawarra.

Vintage Conditions

The 2002 vintage was one of the latest and one of the lowest yielding for many years. It may also be regarded as one of the best. Below average temperatures were experienced during summer and veraison, the ripening period, which was also unseasonably dry. An extended hang time allowed the fruit to be picked at near optimum flavour balance with some of the most developed maturities for many vintages. Prodigy 2002 displays great character, outstanding varietal flavours and rich, generous palate structure.

Harvest Date

27th April to 8th May

Oak Maturation

Maturation was 28 months in predominantly new American and French oak barrels with 39% being older American oak. This extended maturation period has imbued the mellow matured fruit flavours with subtle oak characters.

Grape Variety

100% Shiraz

Winemakers Comments, Wayne Stehbens

Colour

Dense, deep crimson/plum

Nose

Rich fruit aromas of raspberry and plum with sweet liquorice, spice and plum. Subtle oak maturation aromas of vanilla and roast coffee beans add complexity to the sweet fruit aromas.

Palate

An opulent palate structure with seamless integration of ripe fruit and oak maturation flavours. Distinctively regional flavours of rich raspberry, plum fruit, sweet anis, pepper and spice are a feature of this wine. Complex oak maturation characters and soft, fine tannins add to a long luxurious palate.

Wine Specifications

Alc/Vol: 14.5%

pH: 3.48

Acidity: 7.3g/L

Cellaring Potential

Suggested cellaring is medium to long (10 to 20 years).

Ideal Food Matches

Game and red meats, particularly with well flavoured reduction sauces or added flavour complexities or those developed from slow cooking.

Katnook Estate

Coonawarra

Katnook Estate 2000 Prodigy

Region: The fruit for this wine was harvested from our Katnook Estate vineyard in Coonawarra.

Vintage Conditions: The 2000 season again saw the continuation of very dry conditions. A cool spring was followed by above average temperatures during summer and veraison. Fine conditions throughout the harvest period allowed fruit to be picked at optimum maturity. Exceptional fruit from very low yielding vines with optimum exposure is the essence of this wine. The wines display great character, excellent colour, outstanding fruit with good varietal definition and warm generous flavours.

Harvest Date: 3rd to 10 April 2000

Oak Maturation: Maturation was 25 months in predominantly new American oak and, following blending, a further 7 months in predominantly French oak barrels.

Grape Variety: 100% Shiraz

Winemakers Comments: Wayne Stehbens

Colour: Dense crimson/plum with slight garnet tinges.

Nose: A complex fruit and oak nose. Rich fruit characters of intense spice, liquorice and plum. Distinctive oak maturation aromas of cinnamon, allspice, vanilla and coffee beans adds complexity to the fruit aromas.

Palate: A rich combination of fruit and oak flavours combined by the extended maturation in oak. Opulent palate structure with intense liquorice, raspberry fruit and strong pepper and allspice tones. Complex oak maturation characters and soft assertive tannin structure adds to a long seamless palate.

Wine Specifications:

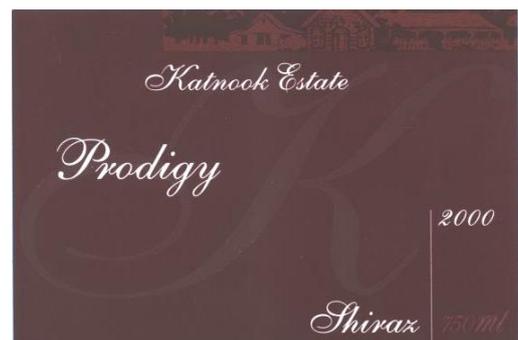
Alc/Vol: 13.5%

pH: 3.4

Acidity: 7g/l

Suggested Cellaring Potential:

Suggested cellaring is medium to long (10 to 20 years).



Katnook Estate 1999 Prodigy

- Colour:*** Dense, deep plum with slight garnet tinges.
- Nose:*** A complex integration of fruit and oak. Rich fruit characters of intense plum, licorice and spice. Distinct oak maturation aromas of vanilla, light roast coffee beans and cedar add complexity.
- Palate:*** A rich combination of fruit and oak seamlessly combined by extended maturation in oak. Opulent palate structure with intense ripe plum and licorice flavours with strong spicy peppery tones. In combination with the complex oak maturation characters, a slightly firm tannin structure adds to an intense lingering finish.
- Oak Maturation:*** Initial maturation was 31 months in 100% American oak. The components were racked then blended and returned to oak for a further 4 months. This oak consisted of 50% new French, 20% new American oak, and the remainder being 2nd fill American barriques.

Specifications:

<i>Grape Variety:</i>	Shiraz
<i>Region:</i>	Coonawarra
<i>Harvest:</i>	Mid April
<i>pH:</i>	3.4
<i>Acidity:</i>	6.6 g/l
<i>Alc/vol.:</i>	15%

Comments:

The 1999 season commenced with a cool spring and was followed by above average temperatures extended through summer and into veraison (or ripening) stage. Although the dry season was interrupted by rain in early March, drying weather followed contributing to high quality fruit. 1999 vintage will be praised and recorded among the best for Coonawarra.

Exceptional fruit from very low yielding vines with optimum exposure was the essence of this wine. The wine displays excellent colour, great character and varietal definition and warm generous flavours.

Suggested cellaring is medium to long (10 to 20 years).

Winemaker: Wayne Stehbens

Katnook Prodigy Coonawarra Shiraz 1998

2nd Vintage Release Prodigy



Katnook Estate creates two Limited Release wines of exceptional quality which embody luxury and refinement. These flagship wines, Odyssey Cabernet Sauvignon and Prodigy Shiraz, are handcrafted from the vintages where only a superior quality is achieved. Crafted with the most meticulous attention to detail, these wines signify a seamless blend of intense fruit and extended oak maturation.

Grape Variety :: Shiraz

Region :: Coonawarra

Harvest :: 1st week of March

pH :: 3.40 **Acidity ::** 6.7g/L **Alc/vol. ::** 14.5%

Vintage Conditions :: Exceptional fruit from very low yielding vines with optimum exposure was the essence of the wine. The wines display great character, excellent colours, outstanding fruit with good varietal definition and warm generous flavours.

Cellaring Potential :: Suggested cellaring is medium to long (10 to 20 years).

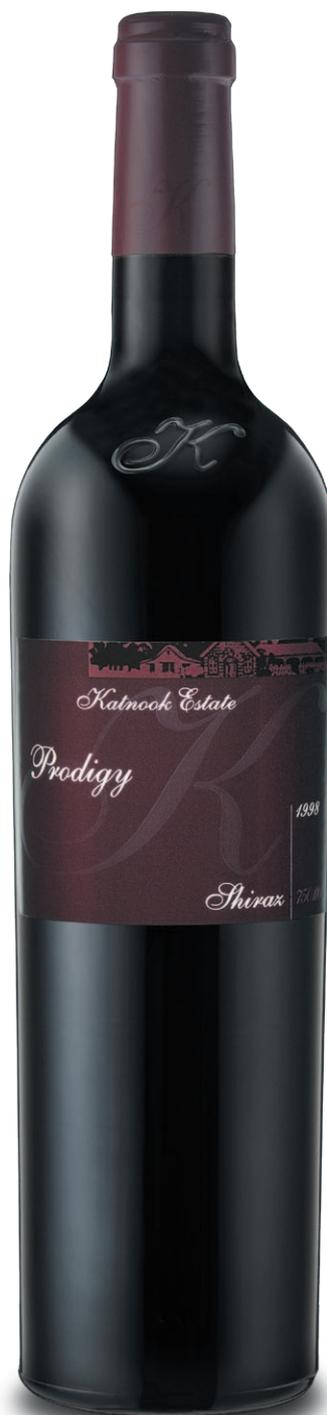
Oak Maturation :: Initial maturation was 22 months in 32% new French oak and 61% new American oak. The components were then blended and returned into oak for a further 7 months. This oak consisted of 20% new French and 5% new American oak, the remainder being 2nd fill American and French Barriques.

Colour :: Dense, deep crimson plum.

Nose :: A complex nose, rich fruit characters of raspberry and plum with some licorice and spice. Integrated oak aromas of vanillin and light roast coffee add complexity to fruit with mellow, sweet barrel maturation characters.

Palate :: A rich combination of fruit and oak seamlessly combined by extended maturation. Opulent palate structure with ripe fruit flavours of plum and licorice enhanced by pepper and spice tones. A firm tannin structure adds to the long smooth finish.

Wayne Stehbens, Winemaker



Katnook Prodigy Coonawarra Shiraz 1997

1st Vintage Release Prodigy



Katnook Estate creates two Limited Release wines of exceptional quality which embody luxury and refinement. These flagship wines, Odyssey Cabernet Sauvignon and Prodigy Shiraz, are handcrafted from the vintages where only a superior quality is achieved. Crafted with the most meticulous attention to detail, these wines signify a seamless blend of intense fruit and extended oak maturation.

Winner of the 1998 Jimmy Watson Memorial Trophy.

Grape Variety :: Shiraz

Region :: Coonawarra

Harvest :: Hand picked 27th, 28th and 29th of April.

pH :: 3.50 **Acidity ::** 6.2g/L **Alc/vol. ::** 14.8%

Vintage Conditions :: The 1997 vintage in Coonawarra began with a very warm and dry summer. In contrast, March and April temperatures fell to well below average. This slowed grape maturities and delayed harvest of Shiraz until late April.

Exceptional fruit, hand picked from 1st crop vines that had a very low yield and excellent exposure was the essence of this wine. The wine displays great character, excellent colour good varietal definition and warm generous flavours.

Cellaring Potential :: Suggested cellaring is 10 to 20 years.

Oak Maturation :: 50% new American oak and 50% new French oak for 24 months has added subtle oak and maturation flavours with soft lingering tannins.

Colour :: Dense, deep crimson with purple tinges.

Nose :: Intense fruit with rich plum and liquorice characters and vanillin oak highlight the nose. Smoothly integrated oak maturation aromas of cedar and light mocha add a mellow complexity.

Palate :: A powerful combination of fruit and oak seamlessly combined by extended maturation in oak. An opulent palate structure of intense flavours of ripe plum, liquorice with pepper and spice tones. A firm soft tannin structure adds to the long smooth palate.

Wayne Stehbens, Winemaker

