



# Katnook Estate

## COONAWARRA

Steeped in heritage and tradition, the Katnook Estate range of premium quality, single varietal wines is 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.

Katnook Estate range is represented in the 'Excellent' category of the Langton's VI, Classification of Australian Wine.

## Shiraz 2015

*Grape Variety:* Shiraz

*Region:* Coonawarra

*Harvest:* 23 March - 02 April 2015

*pH:* 3.39      *Acidity:* 6.5 g/L  
*RS:* <2.5 g/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 Shiraz grapes with deep colour, generous fruit concentration and smooth, fine tannins.

*Oak Maturation:* Maturation for 14 months in predominantly aged French oak (91%) and 9% new American oak barriques has added complexity and suppleness.

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

*Colour:* Deep plum with purple hues.

*Nose:* A complex array of ripe fruit and oak. Vibrant red forest berries with hints of spice and liquorice.

*Palate:* A richly layered palate of raspberry and hints of liquorice and peppery spice. All intertwined with subtle oak maturation characters and lingering, fine grained tannins.

*Food Matching:* Braised red wine and herbs beef ribs, a hearty cassoulet or fresh pasta with shaved truffles.



*Wayne Stehbens*

Wayne Stehbens,  
Senior Winemaker



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## Shiraz 2013

**Grape Variety** :: Shiraz

**Region** :: Coonawarra

**Harvest** :: 23rd March - 06th April  
2013

**pH** :: 3.55      **Acidity** :: 6.2 g/L

**RS** :: 2.6 g/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 Shiraz fruit that showed deep colour and excellent fruit concentration.

**Oak Maturation** :: Maturation for 14 months in 60% French (38% new) and 40% American oak (18% new) barriques has added complexity and suppleness.

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

**Colour** :: Deep plum with purple hues.

**Nose** :: A complex array of ripe fruit and oak. Vibrant red forest berries with hints of spice and vanillin.

**Palate** :: A richly layered palate of ripe raspberry, juicy plum and hints of liquorice and peppery spice. All intertwined with toasty oak characters and smooth, fine grained tannins.

**Food Matching** :: Juicy porterhouse steak with chimichurri sauce, Peking duck and eggplant parmigiana.



Wayne Stehbens,  
Senior Winemaker



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## Shiraz 2012

**Grape Variety** :: Shiraz  
**Region** :: Coonawarra

**Harvest** :: 15th – 22nd March 2012

**pH** :: 3.29      **Acidity** :: 6.46 g/L  
**RS** :: 1.1 g/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 Shiraz wines with generous fruit, deep colour and fine, lingering tannins. The abundant fruit and structure of these wines will offer good cellaring.

**Oak Maturation** :: Matured for 18 months in a combination of French and American oak, of these 15% were new French.

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

**Colour** :: Inky plum with purple hues.

**Nose** :: Lifted raspberry, dark cherry and hints of licorice and spice. Toasty oak complements the rich fruit and dark chocolate notes.

**Palate** :: A richly layered palate of ripe fruit and toasty oak. Highlights of raspberries, fleshy plum and hints of licorice enhance the smooth and juicy, mouth filling flavours. Dusty oak and a hint of spice with fine assertive tannins, accentuates the lingering finish.

**Food Matching** :: Juicy porterhouse steak with chimichurri sauce, Peking duck and eggplant parmigiana.

Wayne Stehbens,  
Senior Winemaker

# Katnook Estate

## Shiraz 2010

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**Grape Variety ::** Shiraz

**Region ::** Coonawarra

**Harvest ::** Beginning 18th March, concluding 1st April.

**pH ::** 3.5    **Acidity ::** 6.3g/L    **RS ::** 2.6g/L    **Alc/vol. ::** 13.5%

**Oak Maturation ::** Matured for approximately 18 months in a combination of French and American oak barrels. Of these, 15% were new French and 12% were new American. The balance of wine was matured in older, mostly American barrels.

**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 and excellent quality.

Harvest commenced on the 18th of March, one week earlier than usual and the grapes were picked at near optimum maturities and flavour. The wine displays raspberry Shiraz fruit aromatics and has excellent depth of flavour with gentle yet assertive tannins. Our 2010 Shiraz is attractive to drink now, however will age gracefully with careful cellaring.

**Cellaring Potential ::** 8 to 12 years.

**Food Matching ::** Lamb backstrap with juicy plum sauce and potato gratin.

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**Colour ::** Deeply coloured plum with purple hues.

**Nose ::** Attractive aromas of raspberry, dark cherry and hints of licorice. Subtle toasty oak complement the rich and ripe fruit.

**Palate ::** A richly layered palate of ripe fruit and subtle oak. Highlights of raspberries, plum and hints of licorice enhance the smooth and juicy, mouth filling flavours. Gentle dusty oak and a hint of spice with fine assertive tannins, accentuate the long finish.

*Wayne Stehbens, Winemaker*

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### COONAWARRA



# *Katnook Estate*

## *Shiraz 2009*

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**Grape Variety ::** Shiraz

**Region ::** Coonawarra

**Harvest ::** Beginning 1st April, concluding 10th April.

**pH ::** 3.5    **Acidity ::** 6.3g/L    **RS ::** 2.6g/L    **Alc/vol. ::** 13.5%

**Oak Maturation ::** Matured for approximately 18 months in a combination of American and French oak barriques. Of these, 26% were new American and 12% were new French. The balance of wine was matured in older, mostly American barrels.

**Vintage Conditions ::** The 2009 harvest was preceded by a brief four day blast of near record high temperatures, however, the healthy canopies shielded fruit from major stress. Cooler temperatures and mild dry conditions followed providing a long slow ripening period, enabling harvest of Shiraz at near optimum maturity. Shiraz wines of the vintage have excellent colour, generous flavour and fine lingering tannins.

**Cellaring Potential ::** Suggested cellaring is 8 to 12 years.

**Food Matching ::** Rare backstrap of lamb with rich blood plum and red grape jus served on bed of gratin potato with steamed green and yellow beans and crisp pumpkin fries.

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**Colour ::** Very deep dark plum reds with purple tinges.

**Nose ::** Attractive dark cherry, ripe plum and licorice aromas overlaid with complex oak characters, nutmeg and dark chocolate.

**Palate ::** The palate features a seamless flow of rich sweet fruit supported by oak maturation characters and fine supple tannins. The wine imparts a finish of impressive intensity and complexity of flavour.

*Wayne Stehbens, Winemaker*

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# Katnook Estate

## Shiraz 2008

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**Grape Variety** :: Shiraz

**Region** :: Coonawarra

**Harvest** :: Beginning 1st April, concluding 10th April.

**pH** :: 3.28 **Acidity** :: 6.3g/L **RS** :: 2.6g/L **Alc/vol.** :: 13.5%

**Oak Maturation** :: Matured for approximately 18 months in a combination of American and French oak barrels, of these 26% were new American and 12% were new French. The balance matured in older, predominantly American barrels.

**Vintage Conditions** :: 2008 vintage will be remembered not only for its superior quality, additionally the seasonal variability. A cool spring and slightly above average temperatures in summer culminated in one of the hottest periods ever recorded in Coonawarra in early March. Although this accelerated the maturities and harvest in many vineyards, the adverse effects on quality was negligible.

The warmer than expected temperatures and dry conditions produced Shiraz fruit in excellent condition and the wines display rich, generous fruit flavours, excellent colour and fine soft tannin structures. These wines will continue to grow in stature.

**Cellaring Potential** :: Suggested cellaring is 8 to 12 years.

**Food Matching** :: Pepper crusted beef sirloin served with a potato and celeriac galette, string beans and drizzled with a sherry reduction.

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**Colour** :: Very deep dark plum reds with bright purple tinges.

**Nose** :: Attractive raspberry fruit highlighted by subtle sweet oak maturation notes. Intricate levels of complexity with light licorice, spicy plum and black pepper enhanced by the vanillin and chocolate oak aromas.

**Palate** :: Richly layered with ripe fruit, complex spice and oak. Appealing raspberry and plum fruit with underlying licorice and sweet spices are combined with vanilla and chocolate oak maturation notes. Fine grained tannins enhance the lingering savoury fruit flavours.

Wayne Stehbens, Winemaker

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# Katnook Estate

## Shiraz 2007

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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 ::** Shiraz

**Region ::** Coonawarra

**Harvest ::** Beginning 19th March, concluding 30th March.

**pH ::** 3.4    **Acidity ::** 6.7 g/L    **Alc/vol. ::** 13.5%

**Vintage Conditions ::** 2007 vintage will be remembered for the severe spring frosts that devastated unprotected vineyards across Coonawarra and reduced crops to less than 25% of usual yield. Ideal warm and dry conditions through veraison, combined with these lower yields, contributed to an earlier than usual commencement to the harvest of Shiraz.

The low yields and ideal growing season provided excellent quality grapes that have in turn produced wines with intense varietal aromas, flavours and fine subtle tannins.

**Oak Maturation ::** Matured for approximately 22 months in a combination of oak – 225 litre Barriques and 300 litre Hogsheads. 20% of the Barriques were new and predominantly French with the balance of wine maturing in older and predominantly American barrels.

**Food Matching ::** Rare backstrap of lamb with rich blood plum and red grape jus served on bed of gratin potato with steamed green and yellow beans and crisp pumpkin fries.

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**Colour ::** Very deep dark plum reds with bright purple tinges.

**Nose ::** Attractive raspberry fruit with subtle sweet oak maturation notes to highlight the aromas. Light licorice, spicy plum and black pepper combine with vanillin oak and chocolaty maturation flavours to add intricate levels of complexity.

**Palate ::** An elaborate presentation of flavours richly layered with ripe fruit and subtle oak. Attractive raspberry and plum fruit with underlying sweet spices are combined with sweet vanilla and chocolaty oak maturation notes. Fine grained lingering tannins add to the long and persistent savoury fruit flavours.

Wayne Stehbens, Winemaker

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# Katnook Estate

## Shiraz 2006

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**Grape Variety ::** Shiraz

**Region ::** Coonawarra

**Harvest ::** 24th March to 13th April

**pH ::** 3.41     **Acidity ::** 6.4 g/L     **Alc/vol. ::** 13.5%

**Vintage Conditions ::** The 2006 Coonawarra vintage will be remembered for commencing very early, with Shiraz being harvested approximately 10 days earlier than customary. The vintage also experienced very low yields.

Slightly above average temperatures prevailed during summer and extended through to ripening. These ideal conditions produced fruit free from disease and in excellent condition.

The Shiraz wines display outstanding varietal flavours. Good palate structures have been developed with subtle richness, excellent colour and fine soft tannins.

**Oak Maturation ::** Matured for approximately 24 months in 225 litre oak Barriques, approximately 30% of which were new French and 36% new American, with the remaining wine maturing in a combination of older Barriques.

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

**Food Matching ::** Pepper-crusted fillet of lamb served with steamed greens and kipfler and sweet potato mash would be a charming accompaniment to this wine.

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**Colour ::** Very deep, dark plum red with hints of purple.

**Nose ::** Attractive ripe fruit and sweet oak maturation aromas are a wonderful feature of this wine. Raspberry with elements of liquorice and spicy plum fruit are combined with vanillin oak and chocolaty maturation notes.

**Palate ::** The plush palate structure shows ripe fruit flavours of raspberry and delicate plum with underlying sweet spices and the distinctive pepper of Coonawarra Shiraz. Subtle sweet vanilla and chocolate oak maturation tones elegantly combine with a soft tannin coating and provide an attractive close on the palate.

Wayne Stehbens, Winemaker





# *Katnook Estate* *Coonawarra Shiraz 2005*

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**Grape Variety ::** Shiraz

**Region ::** Coonawarra

**Harvest ::** 2nd to 28th April.

**pH ::** 3.5     **Acidity ::** 6.6 g/L     **Alc/vol. ::** 14.5%

**Vintage Conditions ::** The 2005 Coonawarra season was close to ideal. Below average temperatures with very dry summer conditions that extended through veraison and into April. The cool conditions delayed the completion of harvest until early May and the dry season produced fruit in excellent condition. Below average yields combined with an ideal season has produced Shiraz wines with attractive ripe varietal notes and regional spicy tones with generous palate structures and soft tannins.

**Oak Maturation ::** Matured for approximately 18 months in 225 litre oak barrels of which 44% were new and predominantly American oak.

**Cellaring ::** This wine will age gracefully for 8-10 years.

**Food Matching ::** Ideal with a warming dish of rich lamb ragu.

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**Colour ::** Very deep dark plum reds with purple tinges.

**Nose ::** Attractive fruit aromas of raspberry and plum accompanied by emerging sweet spice and subtle liquorice. Sweet vanillin and light cedary oak tones work in harmony with dark ripe berry aromas.

**Palate ::** A generous palate structure with ripe fruit flavours of raspberry, plum and sweet spices with the underlying distinctive pepper of Coonawarra Shiraz. Vanilla oak and dark chocolate maturation tones combine with fine tannins to complement the wine's lingering fruit finish.

*Wayne Stehbens, Winemaker*

*Katnook*  
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## Katnook Estate 2004 Shiraz

### Region

The fruit for this wine was harvested from our Katnook Estate vineyard in Coonawarra. Shiraz was harvested beginning 14<sup>th</sup> April concluding 14<sup>th</sup> May.

### Vintage Conditions

The 2004 vintage started with an average spring and near perfect flowering. Cool and dry conditions in summer contributed to one of the latest harvests on record. Fruit was picked at optimal ripeness with excellent varietal definition, generous flavours and fine balance.

### Grape Variety

100% Shiraz

### Oak Maturation

Matured for approximately 15 months in predominantly American oak barriques 35% of which were new and the remainder of which were older. 9% was matured in new French oak barriques.

### Winemakers Comments: Wayne Stehbens

#### Colour

Very deep plum with purple edges.

#### Nose

An attractive array of ripe fruit flavours of raspberry, liquorice and plum with hints of spice, pepper and sweet maturation characters of vanilla and subtle char.

#### Palate

A rich, rounded palate structure with ripe flavours of raspberry, plum and sweet spices with an underlying distinctive pepper of Coonawarra shiraz. Subtle vanilla and chocolate oak maturation tones combine with soft tannins adding to the wine's generous length and lingering spicy finish.

#### Wine Specifications

Alc/Vol: 14%

pH: 3.4

Acidity: 6.5g/l

#### Cellaring Potential

Medium to long term –6 to 10 years.

#### Ideal Food Matches

Suggested food accompaniments are game birds and red meats.





## *Shiraz 2003*



### **Region**

The fruit for this wine was harvested from our Katnook Estate vineyard in Coonawarra. Shiraz was harvested beginning late March concluding 24th April.

### **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.

### **Grape Variety**

100% Shiraz

### **Oak Maturation**

Matured for approximately 18 months in 225 litre oak barrels, 25% of which were new American and 25% of which were new French oak. The remainder were older barrels.

## *Winemakers Comments, Wayne Stehbens*

### **Colour**

Very deep plum with purple edges.

### **Nose**

An attractive array of ripe fruit flavours of raspberry, liquorice and plum with hints of spice, pepper and sweet maturation characters of vanilla and subtle char.

### **Palate**

A rich, rounded palate structure with ripe flavours of raspberry, plum and sweet spices with an underlying distinctive pepper of Coonawarra shiraz. Subtle vanilla and chocolate oak maturation tones combine with soft tannins adding to the wine's generous length and lingering spicy finish.

### **Wine Specifications**

Alc/Vol: 14%

pH: 3.4

Acidity: 6.5g/l

### **Cellaring Potential**

Medium to long term – 8 to 12 years.

### **Ideal Food Matches**

Suggested food accompaniments are game birds and red meats.