

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 2017

Grape Variety: Cabernet Sauvignon

Region: Coonawarra

Harvest: 18 April - 02 May 2017

pH: 3.44 Acidity: 6.1g/L RS: < 2.0g/L*Alc/vol:* 14.0%

Vintage: 2017 was a return to a more traditional Coonawarra vintage with a cool growing season and long, mild summer. Harvest was later than in recent years; ideal conditions in the lead up produced outstanding Cabernet Sauvignon fruit with intense colour, vibrant flavours and excellent regional expression.

Oak Maturation: Selected parcels from the total blend were matured for an average of seven months in predominantly older French oak barriques (81%), adding complexity and suppleness.

Colour: Dark plum with purple hues.

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

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: Roast leg of lamb with garlic and rosemary, Moroccan beef tagine with prunes or some aged cheddar cheese.

Cellaring Potential: Will age gracefully for 15 years.





