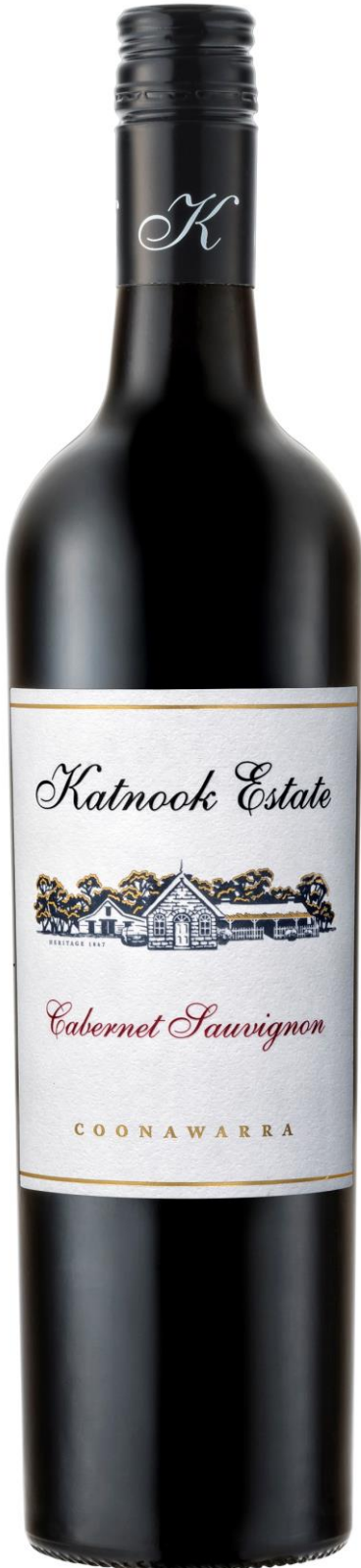




Katnook Estate

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 2018

Grape Variety: Cabernet Sauvignon

Region: Coonawarra

Harvest: 16 March – 12 April 2018

pH: 3.55 *Acidity:* 6.2g/L

RS: <1.0g/L *Alc/vol:* 14.0%

Vintage: 2018 was an ideal vintage in Coonawarra. Good rainfall in the leadup to harvest, followed by a warmer and drier season than usual, produced excellent Cabernet Sauvignon fruit with intense colour, rich flavours and great regional expression.

Oak Maturation: Selected parcels were aged for 18 months in new and used French oak providing elegant spicy, cedar notes.

Colour: Dark plum with purple hues.

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

Palate: Vibrant layers of cassis, mulberry and blackberry fruit with subtle hints of sage and herbs. The complex palate is framed with polished, fine grained tannins, a hallmark of the Coonawarra region.

Food Matching: Rosemary braised lamb shanks, a chargrilled porterhouse with chimichurri sauce or an aged Gruyère cheese.

Cellaring Potential: Will age gracefully for 15 years.