



Katnook Prodigy 2012

**I3TH 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.

Layne Station Wayne Stehbens, Senior Winemaker

