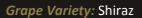




15TH VINTAGE RELEASE

Katnook Limited Release wines are of exceptional quality and embody luxury and refinement. These flagship wines are handcrafted from the vintages where only a superior quality is achieved. Made with the most meticulous attention to detail, Katnook Prodigy signifies a seamless blend of intense fruit and extended oak maturation.



Region: Coonawarra

Harvest: 08 - 17 April 2014

pH: 3.25 Acidity: 6.6g/L
RS: <2.5g/L Alc/vol.: 14.0%</pre>

Vintage Conditions:

Coonawarra's 2014 vintage was one of the longest on record and noted for dry, mild temperatures throughout the growing season. These conditions leading up to harvest, produced Shiraz fruit in exceptional condition.

Katnook Prodigy is created from small parcels of premium Shiraz grapes sourced from sites that have consistently produced fruit with outstanding depth of flavour, excellent colour and firm tannin structures.

Oak Maturation:

39 months maturation in small 225L barriques of which 82% was American oak and 18% French oak, of which 36% were new barrels.

Food Matching:

The concentrated flavours of Prodigy will match full flavoured dishes such slow cooked lamb spare ribs, sizzling Mongolian beef or blue cheese and wild mushroom crumble.

Colour:

Deep plum red with crimson hues.

Nose:

Layers of rich fruit and oak. Heady aromas of ripe plum, raspberry and a hint of aniseed combine with vanilla and spice oak notes.

Palate:

A complex array of plum and rich red berries seamlessly integrated with oak maturation notes of vanillin and spice. Excellent structure and fine grained, tannins contribute to a satisfying and lingering finish.

Cellaring Potential:

Cellared correctly, Prodigy will age gracefully for up to 20 years.

