



Sauvignon Blanc 2018

REVIEWS

Winestate National, December 2019

A riper style with oaky characters on the nose and a long, creamy and nicely balanced palate with good use of oak. \$25

Winestate National, October 2019

Tropical dry grass aromas and big mouthful of funky passionfruit flavours laced with zippy acidity. \$25

Frank Smith, Have A Go News (Australia), September 2019

Pale green in colour with aromas of gooseberry and tropical fruit and hints of lychee and dried herbs. The palate has layered fruit with subtle herbaceous notes, balanced by an underlying minerality and a refreshing finish. The winemaker says it can be cellared for up to 15 years if you have the patience.

James Halliday, Halliday Wine Companion 2020 (Australia), August 2019 88 points

James Suckling, Jamessuckling.com, 4th June 2019 91 points

Ripe passion fruit and some herbal accents on the nose, leading to a strikingly concentrated palate with rich and succulent fruit flesh. Drink now. Screw cap.

Winefront's Campbell Mattinson, April 2019

Katnook Estate Sauvignon Blanc 2018. Katnook Estate is well capable of some surprise packets on the sauvignon blanc front. Easy to like. Lychee, passionfruit and lemongrass characters present in buoyant fashion.

Sunday Telegraph (Sydney), 24 February 2018

The late and great Coonawarra winemaker Wayne Stehbens was as proud of his sauvignon blanc as he was of his super range of reds for which this terra rossa soil region is renowned. The short period spent in oak allowed its vibrant and zesty flavours to blossom.

Christine Salins, FoodWineTravel.com (Australia), 20 February 2019

It's impossible to drink this wine without thinking of Wayne Stehbens, who died in 2017. Stehbens was Katnook's founding winemaker and he loved crafting Sauvignon Blanc from Coonawarra's terra rossa soils, noting that it ages unusually well. Tim Heath, who was formerly with New Zealand's Cloudy Bay, has joined Katnook as its new senior winemaker after Stehbens' untimely passing. Heath oversaw final production of this wine, which comes from an excellent vintage, with grapes picked in optimal conditions. This means lots of great flavours and varietal definition. This wine was given 6 months in French oak, so it has a really pleasing texture and complexity, something that is missing in a lot of Sav Blanc on the market.







COONAWARRA







COONAWARRA

Sauvignon Blanc 2015

Reviews

Tony Love, Herald Sun (Australia), 20 September 2016 4 & ½ stars

The Katnook crew has nurtured a complex wine for what often can be simple commodity drinking. Fantastic sauvignon and a 6 per cent addition of semillon helps its more earthy field grass aromas, while a smallish percentage of barrel ferment brings a creamy lemon yoghurt and pleasing spice and texture and ripe fruits, adding to a richer flavour that has a note of pine-lime splice.

Value: Quality

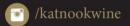
Best with: Grilled lobster tails

David Sly, Wine Companion (Australia), 1 June 2016

This is a surprise - not only that it comes from Australia's oldest sauvignon blanc vines, its capacity to age gracefully. A firm spine of acid wrapped in minerality provides a strong backbone to a muted mix of gooseberry and tropical fruit notes, with palate complexity coming from 18 percent being matured in French oak, and an added splash of semillon.

David Sly, SA Life (Australia), I December 2015

Some unexpected white wines shine from cellaring, such as sauvignon blanc from Katnook Estate in Coonawarra. Winemaker Wayne Stehbens was among the first to plant this variety in SA, and his museum wines look incredible for their freshness and rich palate.







COONAWARRA

Sauvignon Blanc 2014

Reviews

James Halliday, Wine Companion 2016 (Australia), 1 August 2015 93 points

There is no shortage of overall flavour here.

Ray Jordan, West Australian (Australia), 21 May 2015 93 points

It is a curious thing but despite Coonawarra's reputation for its reds, it makes some damn fine whites which Katnook has championed for years. This gets 25 per cent barrel fermentation to build texture and complexity. Retains a lively fresh gooseberry with a trace of limey minerality. This is well balanced and it has the deceptive ability to cellar for a number of years. Score: 93/100

Alan Hunter, Courier Mail Brisbane (Australia), 16 May 2015

Cabernet may be the first thought with this Coonawarra property but sauvignon has been produced here since the '80s. A touch of semillon is also present in the blend. Viscosity tames the varietal's acidity and gooseberry fruit alongside some herbal elements, which never dominate.

Regan Drew, www.vinonotebook.com (Australia), 24 April 2015

Sauvignon Blanc flies under the radar for Coonawarra..25 percent barrel ferment provides good complexity. Straw and waxy notes over Passionfruit pulp, sweet citrus lift gives a nice perfume. The barrel work offers plenty of texture and there's long lime citrus that cuts through fresh young asparagus. Plenty to like about this.

John Rozentals, Illawarra Mercury (Australia), 28 March 2015

Katnook has very much carried the torch for sauvignon blanc in Coonawarra and this is a very fine example. It has quite explosive tropical fruit and herbaceous flavours and quite an elegant and satisfying palate structure. Having tasted aged earlier releases, I agree that this is a rare savvy with cellaring potential.

David Ellis, Canberra Weekly (Australia), 26 March 2015

Katnook Estate enjoyed excellent condition fruit from an early 2014 harvest in Coonawarra that was dry and mild, and in the case of the company's Sauvignon Blanc, resulted in especially vibrant varietal fruit character. While labelled Sauvignon Blanc, this one's got a 7 per cent Semillon component in it that's given a palate of delicately balanced tropical lychee fruit flavour, herbaceous, mineral and flinty tones and a rewardingly zesty finish. Pay \$25 and enjoy this as a dinner starter with natural oysters squeezed with fresh lemon, followed with a Spanish seafood paella.

Peter Chapman, Daily Mercury, Chronicle and Queensland Times (Australia) 25 February 2015 93 points

A quality wine featuring flavours of gooseberry and lychees on a crisp citrus bouquet. Perfect with prawns and oysters.





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Campbell Mattison, Winefront (Australia) 12 January 2015 89 points

Katnook Estate is well capable of some surprise packets on the sauvignon blanc front. This is a pleasant, well-balanced release ···it offers clean, refreshing passionfruit and cut grass flavour with a degree of steeliness to the finish, though the mid palate suggests at fruit sweetness.







COONAWARRA

Sauvignon Blanc 2013

Reviews

Des Houghton, Courier Mail (Australia), 5 March 2015

This is Stehbens' 35th vintage at Katnook. And despite his enduring love affair with red wines, Stehbens led the way in this country with sauvignon blanc. "Our first crop of sauvignon blanc in 1980 meant we were one of the first to do a 100 per cent sauvignon blanc in Australia," Stehbens says. "I still remember the amazing aromas of those fermenting grapes. It was a sensory first for me - it was then that I knew I'd made the right decision to become a winemaker."







COONAWARRA

Sauvignon Blanc 2012

Reviews

David Ellis, Western Advocate (Australia), 17 May 2014

When the folk at Katnook Estate in the heartland of South Australia's Coonawarra decided to plant sauvignon blanc for winemaker Wayne Stehbens to see what he could achieve from the variety, neither owners nor Wayne realised quite what an adventure they were embarking upon. Because it was 1981, and decades before sauvignon blanc was to become the darling it is today, and Wayne surprised everyone with the drop he crafted then, and has continued to do so for more than 30 years. And his latest, from the 2012 vintage, is a cracker drop from what he refers to as "an extraordinary year for the variety", with slightly warmer conditions than normal and below average rainfall, that together meant for early ripening fruit that could be harvested in top condition. Wayne also added a five per cent splash of semillon to this wine, helping boost its varietal grassy notes to complement its passionfruit, grapefruit and gooseberry flavours, and zesty mineral hints. A really top drop he ranks amongst the best he's ever made and, remarkably for a sauvignon blanc, showing great potential for 10-plus years cellaring. Pay \$25, and for an ideal match put it on the table with Spanish seafood paella.

Lisa Perrotti-Brown, eRobertParker.com (USA), February 2014 89 points

The 2012 Katnook Estate Sauvignon Blanc opens with lovely lemon, lime and green apple aromas with an herbal undercurrent and suggestion of chalk dust. Light to medium-bodied, it is crisp and nicely textured in the mouth before finishing long with a slightly savory note. Drink it now to 2015. 89 points

lan MacTavish, Better Homes and Gardens (Australia), February 2014

One of our best ever SBs. Lovely aromas and rich but refreshingly crisp.

WBM (Australia), I February 2014

94 points

Ever since seeing a cellared 1997 version of this wine in 2012 I continue to think about the pedigree that allows such fine maturity – it's a complex yet delicate wine with great tension and steely acidity. Samurai sword sharp, but easy to drink. Superb. 94 points.







SA Life (Australia), I February 2014

At the end of 2013, Coonawarra producer Katnook Estate and its chief winemaker Wayne Stehbens celebrated their 30th year of issuing the region's signature wine, cabernet sauvignon – but the great unsung hero of this winery's portfolio is sauvignon blanc. Quietly, unobtrusively, Wayne has been producing a beautifully aromatic and textured interpretation of this wine since 1981, modestly delivering consistency and quality, year after year. Long before the tornado of popularity for New Zealand sauvignon blanc took off, Katnook took the punt of growing 18 hectares of sauvignon blanc – a seemingly natural partner to its red grape sibling, but still a rarity in Coonawarra. Its big point of difference is its potential to mature in the cellar; while most sauvignon blanc is at its best fresh, this wine develops rich complexity in its palate with a distinctive mineral tang for at least 10 years after vintage. As a result, Katnook is in no rush to release this wine. Katnook Estate 2012 Sauvignon Blanc (\$25) also bears a slight shift in style, with the addition of five per cent semillon and wild yeast fermentation adding greater body to the wine, without sacrificing the fresh tropical notes and rich grassiness.

Peter Chapman, APN News & Media Newspapers (Australia), 16 November 2013

Attractive bouquet of sharp citrus, displays the subtle richness and minerality for which the Coonawarra region is renowned. Good wine for the cellar.

Kerry Skinner, Illawarra Mercury (Australia), 2 November 2013

Winemaker Wayne Stehbens has been at the vanguard of sauvignon blanc production in Australia for decades. This new release includes a small proportion of semillon (5 per cent) and is lean and clean with restrained tropical fruit flavours, herbaceous characters and a zesty acidic backbone.

Tony Love, The Advertiser, Herald Sun, Daily Telegraph (Australia), 10 September 2013 4 & ½ out of 5

Winemaker Wayne Stehbens made Katnook's first sauvignon blanc long before its popularity exploded, his nous with the variety unparalleled. It shows, a minute splash of semillon influencing its grassy notes, but there's more interest also from a tiny bit of wild ferment and resulting minerally layers. Think French rather than Kiwi, and it will age seductively. 4 and 1/2 out of 5.

Gary Walsh, Winefront (Australia), 14 August 2013 90 points

This vintage includes some wild yeast, barrel work and Semillon. Passionfruit, some brulee, lime and pea pod. Has a bit of richness and width, a nice drink. Balanced and easy. Tangy pea pod finish.

James Halliday, Australian Wine Companion 2014 (Australia), 26 July 2013 91 points

Deep colour, and true to the richer style of Katnook Estate; aromas of straw, nettle, nectarine and fennel are all evident on the bouquet; the palate is lively on entry, with depth of fruit an attractive aspect of its texture; a thinking persons sauvignon perhaps.





COONAWARRA

Sauvignon Blanc 2011

Reviews

Toni Paterson, Australian House and Garden (Australia), November 2012

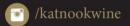
When dining on 'Barbecued kingfish with radicchio, fennel & orange salad' suggest this wine a great match.

Kerry Skinner, Illawarra Mercury (Australia), 16 June 2012

Coonawarra's Katnook Estate has a reputation for making sauvignon blanc with an amazing ability to age for a decade or more. Unlike most of the Kiwi "fruit bombs", this is restrained and elegant with zippy acidity, herbaceous characters, aromatic lemon and tropical fruit flavours and a lingering finish.

Campbell Mattinson, Winefront (Australia), 28 May 2012 91 points

A lean and restrained release of Katnook Estate's sauvignon blanc and, therefore, a good one. It's sauvignon blanc all the way - grassy, lemony, a little gooseberried - it's fresh and zippy through the mouth before going all textural and soft as you swallow. Lovely wine. Pure. Feels good on your tongue. And then finishes the job with noteworthy persistence. Rated: 91+ Points Alcohol: 13.5 percent Price: \$25 Drink: 2013 - 2020+







COONAWARRA

Sauvignon Blanc 2010

Reviews

Selector (Australia), 1 October 2012

Coonawarra's Katnook Estate is a Sauvignon Blanc pioneer, having planted the variety on terra rossa soils in 1981, well before its popularity surged. Their great experience is obvious in this impressive 2010 vintage with its crisp, clean and rounded palate with ripe citrus flavours and soft, supple acidity. It displays almost peachy fruit with a terrific texture, long bright finish and slight hint of oak.

Lisa Perrotti Brown, The Wine Advocate, Robert Parker (USA), April 2012

Aromas of green apple, lemon juice and grapefruit with nuances of grass and fresh straw. Medium bodied, crisp and clean, it has a good concentration of herbal and citrus flavors and a medium to long finish. Drink it now to 2013.

Tyson Stelzer, Wine Business Monthly (Australia), September 2011 91 points

I never expected a newly released, year old Coonawarra Sauvignon to maintain such freshness of apple, pear and limezest, finishing textural and fine. 91 points.

Andrew Caillard MW, Langton's website (Australia), August 2011 93 points

Pale colour. Fragrant/ camomile/ herbaceous aromas. Sweet pear/ camomile/ sweet fruit flavours, supple fruit, very fine chalky texture, plenty of volume, finishes long and minerally. Very good. 93 points. Now-2015.

Tony Love, The Adelaide Advertiser (Australia), 16 March 2011

The Limestone Coast can throw together amazing crayfish with locally-grown sauvignon blanc. Katnook Estate 2010 as well as its first ever 1981 vintage that was probably as old as one giant lobster eaten simply with salad and mayo that worked a treat. Rich, white, salt-tinged tail meat with a fresh, zinging sauvignon blanc. The more complex, gilt-edged, honey-on-toast aged style of the same wine and who would ever have thought you could drink a 30-year-old sauvignon blanc?







COONAWARRA

Sauvignon Blanc 2009

Reviews

Katrina Holden, Drinks (Australia), December 2010

Lifted perfumed nose iwth tropical fruit flavours of gooseberry, and some floral aromatics. Crisp, lively palate with intense fruit and mineral flavours on the palate – an elegant and very drinkable sauvignon blanc with a pleasant mouthfeel.

Ben Thomas, The Weekly Review (Australia), 2 August 2010

Four Stars Food match: Roast chicken with spring greens I often find sav blanc a bit one-dimensional and was pleased when the complex vegetal aromas of green beans and pea shoots, Granny Smith apples and lychee wafted up from the glass. European in style, it has subtle flavours of gooseberry, passionfruit, minerals and limes and a long finish. Unusually for a sav blanc, this will improve with a little more time in the bottle.

Ray Jordan, The West Australian (Australia), 17 June 2010 93 points

Has to be one of the best produced from Stehbens, who started back in 1981. It's minerally, with a light herbaceousness that I find most appealing. Plenty of acid which is fine and precise. Will handle extended cellaring. 93 points.

Campbell Mattinson, Winefront Monthly (Australia), April 2010 92 points

This is a pretty damn good sauvignon blanc – from Katnook Estate. It has a bit of class to it. And a bit of oak too, no doubt. It tastes of gravel and dried herbs and has lots of power – but it's straight and piercing, rather than big and overwhelming. Gunmetal notes too. Lemon and grass. Very tasty. Rated: 92 Points

Fergus McGhie, Canberra Times (Australia), 31 March 2010

Not only does Coonawarra produce some of the finest cabernet sauvignon in the country, there are also some makers who knock out a pretty fine example of cabernet's white cousin, sauvignon. The '09 Katnook has all the gooseberry, kiwifruit flavours you'd expect, wrapped up in a fairly full bodied palate, with a typically crisp, citrus finish.

Kerry Skinner, Illawarra Mercury (Australia), 31 March 2010

Katnook and winemaker Wayne Stehbens helped pioneer this variety in Australia, planting their first vineyard way back in 1976. This latest release is a super savvy from one of the best vintages on record, lively and refreshing with vibrant tropical fruit flavours, distinctive herbaceous notes, zesty acidity and aclean finish. Drink with flathead fillets.







COONAWARRA

David Ellis, North Shore Times (Australia), 23 March 2010

When Wayne Stehbens says his 2009 Katnook Estate Sauvignon Blanc is "his best yet," he does so with somewhat of authority: he's been making the variety since 1981, decades before many other Australian winemakers wrapped up in their Chardonnays had given it even the remotest thought. "2009 was an extraordinary year for Sauvignon Blanc," says the veteran of 28 continuous vintages of the variety in South Australia's Coonawarra. "Temperatures were slightly below average, it was dry and we had excellent fruit off the vines just before a heatwave set in." The resultant wine from all these blessings of Mother Nature has up-front tropical fruit flavours, subtle herbaceous characters and nice accompanying minerality. And running contrary to what most say about Sauvignon Blanc, Wayne predicts that this one will cellar well for up to ten years. "We tend to buck the general view that Australian Sauvignon Blanc does not age," he says. "Only recently we tasted a 1981 out of the cellar. It was extraordinarily youthful with orange blossom notes, a touch of minerality and barely a hint of oxidation." Pay \$28 and for something a little unusual in food matches, Wayne suggests a puree of peas and beans, shitake mushrooms and a drizzle of truffle oil.

Steve Thurlow, Winealign website (Canada), 22 February 2010

Most of the Coonawarra wine region is devoted to black grapes, so sauvignon blanc from there is a surprise; but it delivers. The nose is gooseberry with apple and hay notes with the palate reflecting these flavours. It is balanced and finishes well with a little bitterness that calls for food. Very good length. Try with seafood and creamy pasta sauces.



