

Katnook Estate

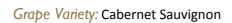
COONAWARRA

At Katnook Estate, our winemaker and viticulturist have intimate knowledge of every vine and its microclimate using Precision Viticulture practices. Areas within each vineyard are known and appreciated for their soil and vine quality, fruit production and wine outcomes. Fruit from selected sites can be carefully separated to produce a single vineyard selection of exceptional quality and flavour.

The Limited Release Amara Vineyard 2016 Cabernet Sauvignon is a small batch wine, harvested from 43-year-old vines of the 'Coonawarra Selection' clone. These vines are planted on high quality, shallow terra rossa soil, ideal for producing premium Coonawarra Cabernet Sauvignon.



CELLAR DOOR ONLY



Region: Coonawarra

Harvest: 17 March - 24 March 2016

pH: 3.29 Acidity: 6.40g/L RS: <2.5g/L Alc/vol: 14.0%

Oak Maturation: The wine was matured for approximately 12 months in 225 litre oak barrels. Out of the total parcels, 53% as matured in French oak (5% new oak barrels) and 24% in older American oak.

Vintage: Coonawarra's 2016 vintage was an early one. An ideal growing season of slightly above average temperatures and dry conditions produced outstanding Cabernet Sauvignon that expresses vibrant fruit flavours and strong varietal characters.

Cellaring Potential: Can age gracefully for up to 20 years.

Colour: Dark plum with red tinges.

Nose: Vibrant forest berry fruit and black cherry with hints of chocolate and mocha oak notes.

Palate: Richly layered dark berry fruit and hints of mulberry. Subtle vanillin oak and lingering, fine grained tannins.

Food Matching: Butterflied leg of lamb with rosemary, braised duck with red wine and prunes or pasta with a porcini mushroom sauce.





