



Katnook Estate

COONAWARRA

The Caledonian is named in honour of proud and canny Scotsman, John Riddoch, founder of the Coonawarra wine region. In 1896, Riddoch made his second vintage in the Katnook woolshed, a beautiful limestone building which today houses Katnook Estate's barrel room.

This blend is an exceptional wine. It captures the unique synergy achieved by combining the traditional varieties of Cabernet Sauvignon and Shiraz with smaller portions of lesser known varieties Tannat and Petit Verdot. A philosophy of blending at Katnook Estate has previously achieved the accolade of the 1987 Jimmy Watson Trophy, when the winemaker blended a Shiraz and Cabernet Sauvignon.



The Caledonian 2013 CELLAR DOOR ONLY

Grape Variety :: Cabernet Sauvignon 55%, Shiraz 35%, Petit Verdot 5%, Tannat 5%

Region :: Coonawarra

Harvest ::

Cabernet Sauvignon: 23-27th March,
Shiraz: 22nd March - 5th April
Petit Verdot: 10th April
Tannat: 22nd March

pH :: 3.47 **Acidity** :: 6.77g/L
RS :: 2.7g/L **Alc/vol** :: 14.0%

Oak Maturation :: The wine was matured for approximately 14 months in predominantly American oak barrels, 35% of which were new.

Vintage :: The 2013 vintage in Coonawarra was noted for slightly warmer conditions and well below average rainfall especially throughout the later stages of the growing season. This led to an earlier than usual vintage with red wines that show vibrant fruit with great concentration.

Cellaring Potential :: We suggest cellaring for up to 20 years.

Food Matching :: Beef wellington, an aged Porterhouse steak or wild mushroom and red wine risotto.

Colour :: Dark plum with deep purple hues.

Nose :: Vibrant dark berry fruits, mulberry and plums with hints of sweet spice and chocolaty oak notes.

Palate :: Richly layered dark berry fruit and oak. Dark forest berries, mulberry and spiced plum, enhanced with vanillin oak and fine, lingering tannins.

Wayne Stehbens,
Senior Winemaker

Katnook Estate
The Caledonian 2012
Cellar Door Only

The Caledonian is named in honour of proud and canny Scotsman, John Riddoch, founder of the Coonawarra wine region. In 1896, Riddoch made his second vintage in the Katnook woolshed, a beautiful limestone building which today houses Katnook Estate's barrel room.

This blend is an exceptional wine. It captures the unique synergy achieved by combining the traditional varieties of Cabernet Sauvignon and Shiraz with smaller portions of lesser known varieties Tannat and Petit Verdot.

A philosophy of blending at Katnook Estate has previously achieved the accolade of the 1987 Jimmy Watson Trophy, when the winemaker blended a Shiraz and Cabernet Sauvignon.

Grape Variety :: Cabernet Sauvignon 53%, Shiraz 34%, Petit Verdot 7%, Tannat 6%

Region :: Coonawarra, South Australia

Harvest :: Cabernet Sauvignon – 3rd April, Shiraz – 19th and 23rd March,
Petit Verdot – 10th April and Tannat – 22nd March

pH :: 3.39 **Acidity** :: 7.01g/L **RS** :: 2.5g/L **Alc/vol** :: 14.0%

Oak Maturation :: Matured for approximately 14 months in 60% French oak Barriques and 40% American, of which 25% were new.

Vintage :: The 2012 vintage in Coonawarra was noted for slightly warmer conditions and well below average rainfall especially throughout the later stages of the growing season. This led to an earlier than usual vintage with red wines that show vibrant fruit with great concentration.

Cellaring Potential :: We suggest cellaring for 12 -18 years.

Food Matching :: The rich character of this blend will accompany an aged porterhouse steak served with rich pan juice, baked field mushrooms and baked herb vegetables.

Colour :: Dark plum with deep purple hues.

Nose :: Attractive and vibrant fruits of Mulberry with sweet spice plums and dark chocolate

Palate :: Concentrated ripe dark berries, mulberries and plums with hints of vanillin oak and fine lingering tannins.

Wayne Stehbens, Senior Winemaker

Katnook
E S T A T E
C O O N A W A R R A



Katnook Estate *The Caledonian 2010*

Cellar Door Only

Katnook
E S T A T E
C O O N A W A R R A

The Caledonian is named in honour of proud and canny Scotsman, John Riddoch, founder of the Coonawarra wine region.

This blend is an exceptional wine, it captures the unique synergy achieved by combining the traditional varieties of Cabernet Sauvignon and Shiraz with smaller portions of lesser known varieties Tannat and Petit Verdot.

A philosophy of blending at Katnook Estate has previously achieved the accolade of the 1987 Jimmy Watson Trophy, when the winemaker blended a Shiraz and Cabernet Sauvignon.

Grape Variety :: Cabernet Sauvignon 50%, Shiraz 30%,
Petit Verdot 10%, Tannat 10%

Region :: Coonawarra

Harvest :: Cabernet Sauvignon - 8th April, Shiraz - 22nd March,
Petit Verdot and Tannat - 11th April

pH :: 3.53 **Acidity ::** 7.5g/L **Alc/vol. ::** 14.5%

Oak Maturation :: Matured for approximately 14 months in predominantly French oak Barriques, of which 50% were new and a small quantity of American, of which 10% were new.

Vintage Conditions :: 2010 Coonawarra vintage will be remembered not only as one of the earliest, but also for being amongst the best. Near ideal weather conditions in Coonawarra leading up to harvest of below average rainfall and above average temperatures were conducive to an early start to vintage.

Harvest of Shiraz and Cabernet Sauvignon was almost two weeks earlier than usual and fruit was picked with optimum maturities. The wines show very good fruit aromatics, wonderful depth of flavour, excellent colour and soft tannins.

This blend is smooth and harmonious. It has fruit complexity, appealing and enticing, with a smooth palate structure to enjoy now but also has the promise of longevity. In general, 2010 wines are living up the high expectations of early predictions.

Cellaring Potential :: We suggest cellaring for up to 18 years.

Food Matching :: The rich character of this blend will accompany an aged porterhouse steak served with rich pan juice, baked field mushrooms and a selection of baked herb vegetables.

Colour :: Dark plum reds with purple tinged edges.

Nose :: Appealing array of rich fruit aromatics with sweet subtle oak. Ripe plums and dusty mulberry fruit are enriched by the sweet vanillin and chocolaty oak aromas.

Palate :: A richly layered palate structure of ripe fruit, smoothly integrated with sweet oak and fine tannins. Ripe dark berries, hints of mulberries and spicy plum fruit are combined with light dusty and chocolaty oak maturation notes. The palate structure is soft and rounded with lingering fine grained tannins.

Wayne Stehbens, Winemaker



Katnook Estate

Caledonian 2009

Katnook
E S T A T E
C O O N A W A R R A

This wine is named in honour of proud and canny Scot, John Riddoch, founder of the Coonawarra wine region. This Caledonian was the first to recognise the potential of the region and plant vines in Coonawarra in 1891. His second vintage in 1896 was made in his woolshed, now Katnook Estate's barrel room.

Katnook Estate wines have always been single varietal wines, capturing the pure flavours of the variety. The Caledonian breaks with tradition, as winemaker Wayne Stehbens explores the synergies between varieties. This wine is a blend of Cabernet Sauvignon, Shiraz and Petit Verdot, matured in selected French oak barrels. Individual parcels were matured separately before final blending, based on fruit expression and balance.

Grape Variety :: 58% Cabernet Sauvignon, 28% Shiraz, 9% Petit Verdot, 5% Tannat

Region :: Coonawarra

Harvest :: 14th April to 8th May

pH :: 3.43 **Acidity** :: 6.5g/L **Alc/vol.** :: 14.0%

Oak Maturation :: Matured for approximately 16 months in predominantly new barrels (approximately 75%). A combination of French (63%) and American (37%) barriques were used across the various wine components.

Vintage Conditions :: The 2009 vintage was preceded by a brief blast of heat in late January - early February with four consecutive days of record high temperatures. Fortunately at this time, the grapes had only commenced veraison and the small immature berries had healthy canopies shielding the grapes from any major damage or losses.

Mild and cooler than average temperatures during March were ideal conditions, providing a long slow ripening period and enabling harvest at near optimum ripeness and flavours. The red wines show excellent colour, generous palate structure and good varietal flavours and aromas.

Cellaring Potential :: We suggest cellaring for 8 to 12 years.

Food Matching :: The rich fruit flavours of this blend will accompany a roasted beef or lamb rump with jus and red wine reduction served with a selection baked and steamed vegetables.

Colour :: Dark plum reds with purple tinged edges.

Nose :: Complex aromas of rich fruit, sweet oak and maturation tones. Ripe plums and dusty mulberry fruit are enriched by the sweet vanillin and chocolaty oak aromas.

Palate :: A richly layered palate structure of ripe fruit, oak and fine tannins are a wonderful feature of this wine. Ripe savoury dark berries, hints of mulberries and spicy plum fruit are combined with light dusty and chocolaty oak maturation notes. The palate structure is well rounded and balanced with lingering fine-grained tannins.

Wayne Stehbens, Winemaker

