



Katnook Odyssey 2012

19TH VINTAGE RELEASE

Katnook Odyssey Cabernet Sauvignon is one of 53 wines listed in the 'Outstanding' 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 :: Cabernet Sauvignon

Region :: Coonawarra

Harvest :: 25th March - 7th April 2012

pH :: 3.43 *Acidity* :: 7.0g/L *RS* :: 3.0g/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 and Cabernet fruit was picked at optimum condition. Odyssey is created from small parcels of premium Cabernet Sauvignon grapes sourced from our oldest terra rossa vineyards and selected for their richness and intense flavours.

Cellaring Potential :: Cellared correctly, Odyssey will age gracefully for up to 20 years.

Oak Maturation:: 24 months in small 225L barriques of which 35% were new French oak, 26% one-year-old French oak, 18% two-year-old French oak and 10% two-year-old American oak.

Food Matching :: The concentrated flavours of Odyssey will match full flavoured dishes such as slow cooked balsamic lamb or homemade pappardelle pasta with a rich duck ragout.

Colour :: Deep plum red with purple hues.

Nose :: A complex array of fruit, oak and subtle maturation aromas. An attractive combination of ripe black berry and plum fruit interwoven with notes of mocha, vanilla and cedar.

Palate :: Intricate layers of concentrated fruit and oak. Rich dark berry, mulberry and plum fruits with hints of mocha and vanilla are complemented by assertive fine grained tannins and balanced oak maturation characters.

Wayne Stehens Wayne Stehens, Senior Winemaker



Katnook Odyssey

18TH VINTAGE RELEASE

Katnook Odyssey Cabernet Sauvignon is one of 53 wines listed in the 'Outstanding' 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 :: Cabernet Sauvignon

Region :: Coonawarra

Harvest :: 8th to 13th April

pH :: 3.4 *Acidity* :: 6.99g/L *RS* :: 3.1g/L

Alc/vol. :: 14.5%

Vintage Conditions :: 2010

Coonawarra vintage will be remembered not only as one of the earliest, but for being amongst the best. The combination of a warm spring and warmer, drier conditions during veraison lead to harvest taking place almost two weeks earlier than usual. Fruit was harvested at optimum maturity. The wines show good fruit aromatics, wonderful depth of flavours, excellent colour with soft tannins. This Cabernet Sauvignon features the excellent colour, rich fruit and substantial palate structure expected of the vintage.

Cellaring Potential :: Recommended Cellaring 10 to 20 years. Cellared correctly, the Odyssey wine is recognised for its graceful ageing and pleasurable drinking for many years.

Oak Maturation :: Oak maturation for 30 months in a combination of French and American small oak Barriques. Approx. 56% were new French barrels & 6% new American barrels with the remainder being one and two year old barrels.

Food Matching :: The intense flavours of Odyssey will ideally accompany full-flavoured dishes such as a slow-cooked beef ragout or roast duck, served with a rich reduction.

Colour :: Dark plum reds with purple red tinges.

Nose :: An intricately layered and complex array of oak maturation and ripe fruit aromas. Hints of mocha and roast coffee bean laced with vanilla overlay ripe plum & subtle mulberry fruit.

Palate :: A richly laden palate of oak and ripe fruit flavours smoothly interwoven with extended oak maturation. Dark berry fruits, hints of plum and dusty mulberry with subtle vanilla, mocha and chocolaty oak flavours are complemented by fine grained, softly assertive tannin

Wayne Stehbens Wayne Stehbens, Senior Winemaker

Katnook Odyssey Coonawarra Cabernet Sauvignon 2009

17th Vintage Release Odyssey

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Katnook Odyssey Cabernet Sauvignon is one of 32 wines listed in the 'Outstanding' category of the Langton's V, Classification of Australian Wine.

Grape Variety :: Cabernet Sauvignon

Region :: Coonawarra

Harvest :: 7th April to 8th of May

pH :: 3.47 **Acidity ::** 6.7g/L **RS ::** 2.7g/L **Alc/vol. ::** 14.5%

Vintage Conditions :: 2009 Coonawarra vintage was noted for the brief period of near record high temperatures in late February. The following cooler mild conditions were ideal for producing ripe Cabernet Sauvignon fruit at near optimal flavours. Odyssey is created from small parcels of premium Cabernet Sauvignon grapes sourced from some of our oldest vineyards and selected for their richness and intense Cabernet Sauvignon flavours.

The variable conditions produced higher than expected maturity levels, concentrated colour and tannins and generous flavours. These attributes in the wines have since grown in stature and gained high praise.

This Cabernet Sauvignon features brilliant colour, abundant fruit and substantial palate structure expected of the vintage. A wine with excellent cellaring potential.

Cellaring Potential :: Suggested cellaring – medium to long term (10 to 20 years).

Oak Maturation :: First maturation of 15 months in 225L Barriques – 60% of the barrels were new, 45% New French and 15% American.

Second Maturation of 19 months in 225L Barriques – 77% of barrels were new, 56% French and 21% American.

Food Matching :: The intense flavours of Odyssey will perfectly accompany slow-cooked beef ragout and roast duck, served with a rich reduction.

Colour :: Dark plum with purple red tinges.

Nose :: An intricately layered and complex array of ripe fruit and oak maturation aromas. Ripe plum and subtle mulberry are complemented by alluring mocha and roast coffee notes.

Palate :: An intense palate structure of ripe fruit flavours, smoothly interwoven with extended oak maturation. Dark berry fruits, hints of plum and mulberry with subtle vanilla, mocha and chocolate oak flavours are balanced by finely grained, softly assertive tannins.

Wayne Stehbens, Winemaker

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Katnook Odyssey Coonawarra Cabernet Sauvignon 2008

16th Vintage Release Odyssey

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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.

Katnook Odyssey Cabernet Sauvignon is one of 32 wines listed in the 'Outstanding' category of the Langton's V, Classification of Australian Wine.

Grape Variety :: Cabernet Sauvignon

Region :: Coonawarra

Harvest :: 22nd March to 26th April

pH :: 3.48 **Acidity ::** 6.5g/L **RS ::** 2.0g/L **Alc/vol. ::** 14.5%

Vintage Conditions :: 2008 vintage will be remembered not only for its quality, but also the seasonal variability. Commencing with a cool spring, followed by one of Coonawarra's hottest periods recorded in early March and finishing with near ideal mild conditions for harvest in early April. Although the heat accelerated the maturities and harvest in many vineyards, the adverse effects on grape quality was negligible.

The variable conditions produced higher than expected maturity levels, concentrated colour and tannins and ripe generous flavours. These attributes in the wines have since grown in stature and gained high praise.

This Cabernet Sauvignon features the excellent colour, rich fruit and substantial palate structure expected of the vintage. A wine with excellent cellaring potential.

Cellaring Potential :: Suggested cellaring is medium to long term, 10-20 years.

Oak Maturation :: First maturation period of approximately 15 months in 225L Barriques - approximately 60% of the barrels were new, 45% French and 15% American. Second maturation period of approximately 19 months, also in 225L Barriques - approximately 77% of barrels were new, 56% French and 21% American.

Food Matching :: The intense flavours of Odyssey will ideally accompany full-flavoured dishes such as a slow-cooked beef ragout or roast duck, served with rich reduction.

Colour :: Dark plum reds with purple red tinges.

Nose :: An intricately layered and complex array of oak maturation and ripe fruit aromas. Generous mocha and roast bean laced with sweet vanilla overlay ripe plum, subtle mulberry and dusty fruit.

Palate :: A richly laden palate structure of oak and ripe fruit flavours smoothly interwoven with extended oak maturation. Ripe dark berry fruits, hints of plum and dusty mulberry with subtle vanilla, mocha and chocolaty oak flavours are complemented with fine grained, softly assertive tannins.

Wayne Stehbens, Winemaker



Katnook Odyssey Coonawarra Cabernet Sauvignon 2006

15th Vintage Release Odyssey

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Grape Variety :: Cabernet Sauvignon

Region :: Coonawarra

Harvest :: 22nd March to 26th April

pH :: 3.50 **Acidity ::** 6.5g/L **RS ::** 3.7g/L **Alc/vol. ::** 14.5%

Oak Maturation :: Maturation was approximately 36 months in predominantly small oak barrels of which 85% were new French Barriques and 15% were new American oak. A small proportion was returned to new, predominantly French oak in August 2009.

Vintage Conditions :: 2006 Coonawarra vintage will be remembered as being very early and for the very low yields. Slightly above average temperatures prevailed during summer and extended into the ripening. The ideal conditions produced grapes that were disease free and in excellent condition.

The Cabernet Sauvignon wines have excellent colour, substantial palate structures and generous fruit flavours notable also for their subtle varietal and regional distinction.

Cellaring Potential :: Suggested cellaring is medium to long term, 10-20 years.

Food Matching :: The intense flavours of Odyssey would ideally accompany an eight-hour slow roasted beef rump, richly seasoned and served with a luscious jus and wine reduction.

Colour :: Dark plum reds with purple red edges.

Nose :: An opulent and complex array of ripened fruit and oak matured aromas. Rich mulberry and plum showing subtle dustiness are laced with sweet vanilla, smoky and roasted mocha oak aromas.

Palate :: An intricately layered palate structure of ripe fruit and oak flavours seamlessly combined by maturation in barrels. Ripe dark berries, hints of dusty mulberry and spicy plums with subtle vanilla, mocha and chocolate oak flavours are all richly interwoven. Fine grained and softly assertive tannins complement the Cabernets lingering flavours.

Wayne Stehbens, Winemaker

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Katnook Odyssey Coonawarra Cabernet Sauvignon 2005

14th Vintage Release Odyssey

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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 :: Cabernet Sauvignon

Region :: Coonawarra

Harvest :: 8th to 16th April

pH :: 3.42 **Acidity ::** 7.0 g/L **Alc/vol. ::** 14.0%

Oak Maturation :: Total maturation was 35 months in predominantly French Barriques. The first 17 months, the barrels were new (83%) and predominantly American. Through the second period they were, for the most part, new French (86%) with the balance of barrels being predominantly aged French oak.

Vintage Conditions :: The 2005 Coonawarra vintage will be noted for producing fruit in excellent condition with optimal ripeness. The season was close to ideal with below average summer temperatures and mild dry conditions through véraison extending well into April, allowing the fruit to develop rich ripe flavours.

Combined with slightly below average yields, the season has produced Cabernet Sauvignon wines with excellent colour and abundant ripe fruit. They exhibit generous flavours and substantial palate structures with fine lingering tannins.

Cellaring Potential :: Suggested cellaring is medium to long term, 10-20 years.

Food Matching :: The intense flavours of Odyssey are ideally accompanied by full-flavoured dishes such as baked rump of beef or roasted pheasant, served with rich reductions.

Colour :: Dark plum red with purple-red hints.

Nose :: Shows a rich and complex array of ripe fruit and oak maturation aromas. Dusty mulberry, dark berry and ripe plum are laced with sweet vanilla bean, subtle smoky and roasted mocha oak aromas.

Palate :: An intricately layered palate structure with ripe fruit seamlessly combining the fine barrel maturation flavours. Ripe dark berries, hints of dusty mulberry and spicy plum are apparent with subtle vanilla, mocha and chocolate oak flavours richly interwoven. Fine grained, slightly chalky tannins complement the lingering flavours.

Wayne Stehbens, Winemaker



Katnook Odyssey Coonawarra Cabernet Sauvignon 2004



Grape Variety :: Cabernet Sauvignon

Region :: Coonawarra

Harvest :: 23rd April to 20th May.

pH :: 3.42 **Acidity** :: 6.4 gms/L **Alc/vol.** :: 14.0%

Oak Maturation :: Matured for approximately 3 years in small oak 225 litre barriques of which approximately 40% were new French and 42% were new American oak barrels. Other barrels were second-fill and predominantly French oak.

Vintage :: Coonawarra had an ideal growing season leading into the 2004 vintage: excellent flowering which set slightly above average yields. Very cool and dry conditions during veraison with some rain just before harvest, followed by dry conditions ensured the fruit was picked at near optimal condition.

The season produced Cabernet Sauvignon wines with attractive ripe fruit flavours and generous palate structures with soft tannins. The wines have excellent colour, good palate structure, generous fruit flavour and varietal distinction.

Cellaring :: Medium to long term (10 to 20 years).

Food Matching :: Simple beef, lamb or veal dishes with jus.

WINEMAKER'S COMMENTS

Colour :: Dark plum reds with purple red tinges.

Nose :: A rich and complex array of ripe fruit and oak matured aromas. Dusty mulberry and ripe plum with subtle black olive fruits are laced with sweet vanilla bean, smoky and roasted mocha oak aromas.

Palate :: An intricately layered palate structure of ripe fruit and oak flavours seamlessly combined by maturation in barrels. Ripe dark berries, hints of dusty mulberry and spicy plums with subtle vanilla, mocha and chocolate oak flavours are richly interwoven. Fine grained, softly assertive tannins complement lingering flavours.



Katnook Odyssey Coonawarra Cabernet Sauvignon 2003



Grape Variety :: Cabernet Sauvignon

Region :: Coonawarra

pH :: 3.40 **Acidity** :: 7.0g/L **Alc/vol** :: 14.5% alc/vol

Vintage :: The 2003 Coonawarra was similar to the 2002 vintage. Climatically, the season was just below average temperatures and generally dry, yields were again disappointingly low and quality was very good. The combination of very low yields, small berries and a long mild and dry ripening period has produced wines rich in varietal fruit flavours with fine soft tannins. The wines have excellent colour, good palate structure, generous fruit flavour and varietal distinction.

Oak Maturation :: Matured for over 3 years in predominantly small oak 225 litre barriques of which approx 60% were new French oak and 25% were new American oak barrels.

Cellaring :: Suggested cellaring is medium to long (10 to 20 years).

Food Matching :: Suggested food accompaniments are red meats, game birds, veal and pork with reductions.

WINEMAKER'S COMMENTS

Appearance :: Dark plum reds with purple red tinges.

Nose :: A rich & complex expression of ripe fruit & oak matured tones. Dusty mulberry & ripe plum with subtle black olive fruits are enticingly infused with sweet vanilla bean, smoky & roasted mocha oak matured aromas.

Palate :: Seams of complexity are a feature of the palate. Rich fruit and cedar oak tones are smoothly combined in this generous & appealing palate structure. Ripe dark berries, hints of dusty mulberry and spicy plums with subtle vanilla, mocha and chocolate from the long oak maturation period. Fine dusty, softly assertive lingering tannins complete the long flavours.



*Katnook Odyssey Coonawarra
Cabernet Sauvignon 2002*



Grape Variety :: Cabernet Sauvignon

Region :: Coonawarra

pH :: 3.43

Acidity :: 6.3g/L

Alc/vol :: 14.5% alc/vol

Vintage :: The 2002 vintage will be recorded as being one of the latest as well as one of the smallest for many years and perhaps one of the best. The below average temperatures during summer and veraison continued for the ripening period, were also, unseasonably dry. The combination of very low yields and a long ripening allowed the fruit to be picked at near optimum flavours and with close to the highest maturities for many vintages.

WINEMAKER'S COMMENTS

Appearance :: Deep plum reds with mature garnet tinges.

Nose :: A complex and richly layered array of ripe fruit & matured oak tones. Attractive dusty plum and mulberry fruits with subtle black olive tones are enticingly laced with sweet tobacco leaf and vanilla bean with chocolatey and mocha oak matured aromas.

Palate :: A profusion of rich fruit, sweet oak and oak maturation flavours are smoothly combined in this generous & appealing palate structure. Ripe dark berry fruits with hints of mulberry and spicy plums are combined with sweet vanillin, mocha and chocolate from the long oak maturation period. Lingering flavours with soft smooth assertive fine tannins.



Katnook Odyssey Coonawarra Cabernet Sauvignon 2001



Grape Variety :: Cabernet Sauvignon

Region :: Coonawarra

Harvest :: Mid April to first week of May.

pH :: 3.46

Acidity :: 7.1g/L

Alc/vol :: 14.0% alc/vol

Vintage :: The 2001 season provided some trying grape growing conditions. A cool, wet spring was followed by above average temperatures during summer and veraison. Additional hang time due to fine and dry weather in the late stages of the harvest period allowed fruit to be picked at optimum maturity.

WINEMAKER'S COMMENTS

Appearance on Release :: Intense dark plum with garnet edges.

Appearance in 2007 :: Intense dark plum with brick red tinges.

Nose on Release:: A complex, richly layered array of ripe fruit & oak matured tones. Ripe, dusty mulberry and plum fruit are combined with chocolate, light mocha and fine cedar oak maturation characters with a hint of vanilla.

Nose in 2007 :: As above. Still very youthful. Little evidence of maturity.

Palate on Release :: A lush, generously layered palate structure of rich fruit and oak maturation flavours. Spicy plum and dusty mulberry fruit are smoothly woven with sweet vanilla, mocha and chocolate from the long maturation period. Fine, soft tannins extend an intense and persistent finish.

Palate in 2007 :: 'Tight' fruit. Tight and youthful- needs time. An excellent example of Coonawarra Cabernet Sauvignon.



Katnook Estate

Coonawarra

Katnook Estate 2000 Odyssey

Region: The fruit for this wine was harvested from our Katnook Estate vineyard in Coonawarra.

Vintage Conditions: 2000 season was ideal, slightly above average temperatures and very dry conditions. An early bud burst with a cool spring was followed by above average temperatures during summer and veraison. Fine conditions through out the harvest period, allowing fruit to be picked at optimum maturity, and without any disease pressures. Yields were slightly below average, the wines display very good varietal flavours with good ripeness and good palate depth.

Harvest Date: Mid to late April

Oak Maturation: Matured for over 40 months in predominantly first use French oak 225 litre barrels.

Grape Variety: 100% Cabernet Sauvignon

Winemakers Comments: Wayne Stehbens

Colour: Intense dark plum with brick red edges.

Nose: A complex array of ripe fruit and oak matured tones. Rich fruit aromas of plums, prunes and subtle dusty mulberry fruit combined with extended oak maturation aromas of mocha and roasted coffee bean with some chocolate and sweet vanilla.

Palate: A richly layered palate structure of ripe fruit and oak maturation flavours. Soft and mouth filling, with ripe plum and mulberry fruit flavours seamlessly combined with oak maturation flavours of mocha, chocolate and vanilla from the long oak maturation period. Very fine, slightly dusty lingering tannins complement the lush palate structure .

Wine Specifications:

Alc/Vol: 14.5%

pH: 3.32

Acidity: 7.4g/l

Suggested Cellaring Potential:

Suggested cellaring is medium to long (10 to 20 years).

