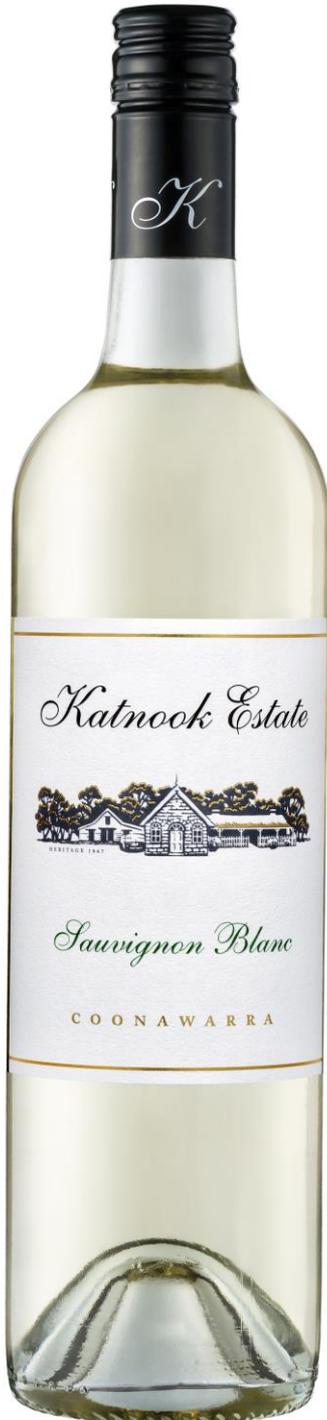




Katnook Estate

COONAWARRA



Steeped in heritage and tradition, the Katnook Estate range of premium quality, single varietal wines are crafted from selected distinguished vineyards and are an expression of the classic and unique characteristics of the Coonawarra wine region.

Sauvignon Blanc 2018

Grape Variety: Sauvignon Blanc

Region: Coonawarra

Harvest: Mid-February 2018

pH: 3.15 *Acidity:* 6.1g/L
RS: <2.5g/L *Alc/vol:* 13.5%

Vintage: 2018 was an ideal vintage in Coonawarra. Vintage started slightly earlier, but good rainfall in the leadup to harvest, followed by a warmer and drier season than usual resulted in Sauvignon Blanc grapes picked in optimal condition with excellent flavours and varietal definition.

Oak Maturation: Select parcels were fermented and matured in a combination of new and older French oak barrels for six months to add structure, complexity and texture.

Colour: Pale green.

Nose: Elegant gooseberry and tropical fruit notes with hints of lychee and dried herbs.

Palate: Richly layered fruit with subtle herbaceous notes, balanced by an underlying minerality and zesty, refreshing finish.

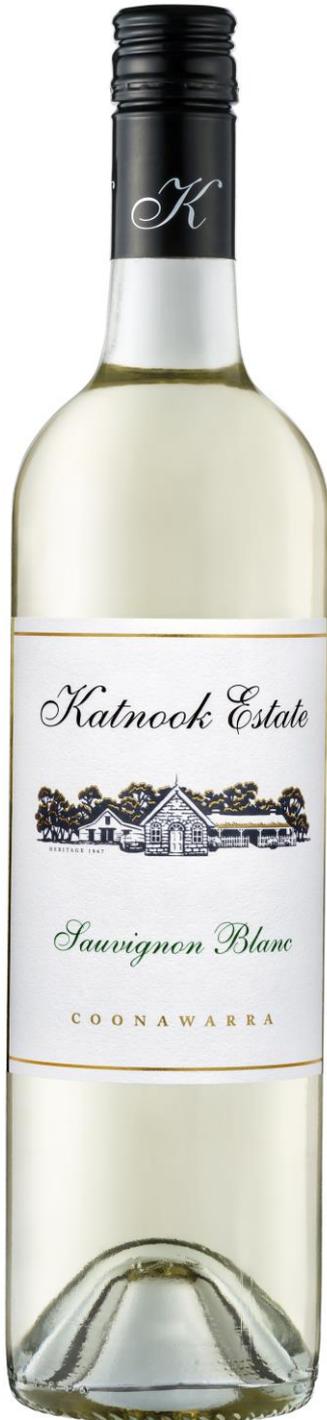
Food Matching: Pan fried whiting, sashimi or a goat's cheese soufflé and green salad.

Cellaring Potential: Suggested cellaring up to 15 years.



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Sauvignon Blanc 2017

Grape Variety: Sauvignon Blanc (100%)

Colour: Pale green.

Region: Coonawarra

Nose: Elegant herbaceous and gooseberry and tropical notes with hints of lychee.

Harvest: 02 – 22 March 2017

pH: 2.98 *Acidity:* 7.8g/L
RS: <2.5g/L *Alc/vol:* 13.0%

Palate: Richly layered fruit and hints of herbaceous notes, balanced by a subtle underlying minerality and a zesty, refreshing finish.

Vintage: 2017 was a return to a more traditional Coonawarra vintage with a cool growing season and mild summer. Harvest was later than in previous years, with Sauvignon Blanc fruit showing high natural acidity, rich flavours and excellent varietal definition.

Food Matching: Sashimi salad with a ponzu dressing, barbecued chilli lime prawns or double baked goats cheese soufflé.

Oak Maturation: Barrel fermentation of select parcels (21%) in older French oak barriques for seven months adds structure, complexity and texture.

Additional Information:

This wine is vegetarian and vegan friendly.

Cellaring Potential: Suggested cellaring up to 15 years.

Katnook Estate

Sauvignon Blanc 2014

The Katnook Estate range of premium quality, single varietal wines is an expression of the classic and unique characteristics of the Coonawarra wine region.

Since 1980, Senior Winemaker Wayne Stehbens has passionately crafted the Katnook Estate range from selected distinguished vineyards, with a philosophy that reflects the essence of Coonawarra's unique terroir.

Steeped in heritage and tradition, the Estate range is recognised and awarded both locally and internationally for its exceptional hallmark quality and unique Coonawarra style.

Grape Variety :: 93% Sauvignon Blanc, 7% Semillon

Region :: Coonawarra

Harvest :: 25th February – 7th March

pH :: 3.07 **Acidity** :: 6.9g/L **RS** :: 1.7g/L **Alc/vol** :: 13.5%

Vintage :: The 2014 Coonawarra vintage is noted for its dry, mild conditions and below average rainfall. Early flowering and picking produced Sauvignon Blanc fruit in excellent condition, with vibrant varietal character.

Picked from a single vineyard with 10% barrel fermentation in older French barriques and indigenous yeasts adding to the supple textures and lingering minerality.

Cellaring: Our Estate Sauvignon Blanc will age gracefully over 10-20 years

Food Match:: **Natural** oysters with a dash of lemon or pan-fried rockling with zesty lime. For a more substantial dish, enjoy with Spanish seafood paella and pink grapefruit salad.

Colour :: Pale straw with light green tinges.

Nose :: Elegant tropical and gooseberry notes with subtle herbaceous aromas and minerality.

Palate :: Classic varietal fruit characters with a delicate balance of tropical lychee fruit and subtle herbaceous tones. Hints of mineral and flinty notes add to the intricate fruit and enhance the zesty lingering finish.

Wayne Stehbens, Senior Winemaker



Katnook Estate *Sauvignon Blanc 2012*

The Katnook Estate range of premium quality, single varietal wines are an expression of the classic and unique characteristics of the Coonawarra wine region.

Since 1980, Senior Winemaker Wayne Stehbens has passionately crafted the Katnook Estate range from selected distinguished vineyards, with a philosophy that reflects the essence of Coonawarra's unique terroir.

Steeped in heritage and tradition, the Estate range continues to be recognised and awarded both locally and internationally for the exceptional hallmark quality and style that is uniquely Coonawarra.

Grape Variety :: 100% Sauvignon Blanc

Region :: Coonawarra

Harvest :: 13th to 15th of February

pH :: 3.22 **Acidity ::** 6.9g/L **RS ::** 1.8g/L **Alc/vol. ::** 13.0%

Vintage Conditions :: Coonawarra's 2012 vintage is noted for slightly warmer conditions and below average rainfall. Early ripening conditions were conducive to picking Sauvignon Blanc in optimum conditions, producing fruit with vibrant varietal character.

This wine shows the attractive varietal aromatics, along with the subtle richness and minerality for which the region is renowned.

Food Matching :: Natural oysters are the winemaker's favourite match to this Sauvignon Blanc. Try with a pan-fried fillet of snapper drizzled with lemon caper dressing or for something more substantial, enjoy with Spanish seafood paella.

Colour :: Pale straw with light green tinges.

Nose :: Complex fruit aromas showing restrained tropical and gooseberry notes along with subtle herbaceous aromas of leaf and capsicum with a hint of grassiness and flint.

Palate :: The palate features classic varietal fruit characters with a delicate balance of tropical lychee fruit and subtle herbaceous tones. Hints of mineral and flinty notes add to the intricate fruit and enhance a zesty lingering finish.

Wayne Stehbens, Winemaker

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Katnook Estate

Sauvignon Blanc 2011

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The Katnook Estate range of premium quality, single varietal wines are an expression of the classic and unique characteristics of the Coonawarra wine region.

Since 1980, Senior Winemaker Wayne Stehbens has passionately crafted the Katnook Estate range from selected distinguished vineyards, with a philosophy that reflects the essence of Coonawarra's unique terroir.

Steeped in heritage and tradition, the Estate's flagship range continues to be recognised and awarded both locally and internationally for the exceptional hallmark quality and style that is 'Classic Coonawarra'.

Grape Variety :: 100% Sauvignon Blanc

Region :: Coonawarra

Harvest :: 12th to 19th March

pH :: 3.20 **Acidity ::** 6.4g/L **RS ::** 1.1g/L **Alc/vol. ::** 13.5%

Vintage Conditions :: The 2011 vintage will be remembered for the floods that occurred throughout Australia. Coonawarra also experienced above average rainfall during the summer and these unseasonal conditions extended into harvest during March and April.

Generally Sauvignon Blanc, due to the early ripening nature of the variety, was harvested before the rain had adverse effect and the fruit was harvested in good condition.

This wine shows the attractive varietal aromatics for which it is noted, along with the subtle richness and minerality for which the region is renowned.

Food Matching :: Natural oysters are the winemaker's favourite match to this Sauvignon Blanc. Try with a pan-fried fillet of snapper drizzled with lemon caper dressing or for something more substantial, try pairing with traditional seafood Spanish paella.

Colour :: Pale straw with light green tinges.

Nose :: Complex fruit aromas showing restrained tropical and gooseberry notes along with subtle herbaceous aromas of leaf and capsicum with a hint of grassiness and flint.

Palate :: The palate features classic varietal fruit characters with a delicate balance of tropical lychee fruit and subtle herbaceous tones. Hints of mineral and flinty notes add to the intricate fruit and enhance a zesty lingering finish.

Wayne Stehbens, Winemaker



Katnook Estate *Sauvignon Blanc 2010*

The Katnook Estate range of premium quality, single varietal wines are an expression of the classic and unique characteristics of the Coonawarra wine region.

Since 1980, Senior Winemaker Wayne Stehbens has passionately crafted the Katnook Estate range from selected distinguished vineyards, with a philosophy that reflects the essence of Coonawarra's unique terroir.

Steeped in heritage and tradition, the Estate range continues to be recognised and awarded both locally and internationally for the exceptional hallmark quality and style that is uniquely Coonawarra.

Grape Variety :: 100% Sauvignon Blanc

Region :: Coonawarra

Harvest :: 14th February to 3rd March

pH :: 3.22 **Acidity ::** 5.8g/L **Alc/vol. ::** 13.5%

Vintage Conditions :: The 2010 vintage shows great promise, largely due to above average soil moisture levels, ideal growing conditions, minimal disease issues and above average summer temperatures prior to vintage. Due to this increase in temperature, ripening was accelerated and most varieties began harvest earlier than usual.

Food Matching :: Natural oysters are the winemaker's favourite match to this Sauvignon Blanc. Try with a pan-fried fillet of snapper drizzled with lemon caper dressing or for something more substantial, try pairing with traditional seafood Spanish paella.

Colour :: Pale straw with light green tinges.

Nose :: Intense and complex aromas with attractive tropical and guava fruit, restrained herbal lantana and bramble notes together with a slate like mineral character.

Palate :: The palate features classic varietal fruit characters with a delicate balance of tropical fruit such as lychee with subtle herbaceous tones. Hints of mineral and flinty notes enhance the intricate fruit character. A zesty lingering finish balances with the appealing fruit flavours.

Wayne Stehbens, Winemaker

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