



Katnook Estate

COONAWARRA

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.

Chardonnay 2013



Grape Variety :: Chardonnay
Region :: Coonawarra

Harvest :: 17th February – 5th March 2013

pH :: 3.06 **Acidity** :: 6.9g/L
RS :: 2.0g/L **Alc/vol** :: 13.5%

Vintage :: Good winter rainfall lead into a warm and dry spring. These dry conditions continued right through the growing season which in turn produced an earlier start to the 2013 vintage.

Oak Maturation :: This wine completed fermentation in small oak barriques and matured for approximately nine months. 32 percent of the barriques were new French and American oak.

Cellaring Potential :: Suggested cellaring 5 to 12 years.

Colour :: Pale gold with light green tinted edges.

Nose :: Appealing fruit aromas of delicate peach, pineapple and citrus highlighted by vanilla, light toast and gentle butterscotch notes.

Palate :: A richly layered palate of stone fruit flavours with subtle oak, smoothly integrated with barrel maturation. Hints of vanilla and cashew.

Food Matching :: Confit ocean trout, chicken and light game dishes.

Wayne Stehbens,
Senior Winemaker

Katnook Estate

Chardonnay 2012

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Grape Variety :: Chardonnay

Region :: Coonawarra

Harvest :: 23rd to 28th February 2012

pH :: 3.31 **Acidity** :: 5.62g/L **RS** :: 2.3g/L **Alc/vol** :: 13.5%

Vintage :: 2012 Coonawarra vintage will be remembered for being one of the earliest due to the warm, dry conditions.

The combination of lower yields and warmer conditions accelerated the grape maturities. Harvest of Chardonnay commenced on the 23rd of February, 3-4 weeks earlier than usual. The grapes were picked at near optimum maturities and flavour and the wines show attractive Chardonnay stone fruit aromatics and have good depth of flavours.

Oak Maturation :: Almost all of this wine completed fermentation in small oak Barriques and matured for nearly 12 months on yeast lees. During this maturation a small proportion of barrels completed secondary, malo-lactic fermentation.

Approx. 40% of the barrels were new barrels; predominantly French oak and a small percentage American.

Cellaring Potential :: Suggested cellaring 8 to 12 years.

Food Matching :: Confit ocean trout and Lobster pappardelle with chive butter.

Colour :: Pale straw yellow with light green tinted edges.

Nose :: Appealing fruit aromas of delicate peach, pineapple and citrus with subtle oak maturation characters of vanilla, light toast and a gentle butterscotch notes.

Palate :: A richly layered palate of stone fruit flavours with subtle oak, smoothly integrated with barrel maturation. Hints of vanilla & cashew are enhanced by fresh citrus and yeasty textures adding to the lingering finish.

Wayne Stehbens, Winemaker



Katnook Estate

Chardonnay 2011

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Grape Variety :: Chardonnay

Region :: Coonawarra

Harvest :: 19th – 25th March

pH :: 3.34 **Acidity** :: 5.7g/L **RS** :: 1.9g/L **Alc/vol** :: 13.0%

Vintage :: 2011 will be remembered for the floods throughout Australia. Coonawarra also experienced above average rainfall during summer and these unseasonal conditions extended into harvest during March and April. Our Chardonnay was harvested almost two weeks earlier than usual and before the rain had any adverse effects on the grapes which were in sound condition and free of disease.

Oak Maturation :: The majority of our Chardonnay completed fermentation in small Oak barrels and was matured for 15 months on yeast lees which were stirred regularly. During this maturation a small proportion of barrels completed secondary, malolactic fermentation. Approx. 80 percent of the barrels were French oak and 20 percent American.

Cellaring Potential :: Suggested cellaring 6 to 10 years

Food Matching :: Poultry and pan fried Barramundi are ideal accompaniments to this versatile variety.

Colour :: Pale straw yellow with light green tinted edges.

Nose :: Appealing aromas of white peach, hints of pineapple and restrained nutty oak aromas. Vanilla, light toast and gentle butterscotch notes reflect the complexities of secondary fermentation and yeast aging in old barrels.

Palate :: A richly layered palate of stone fruit flavours and subtle oak maturation all smoothly integrated. Hints of vanilla, cashew and yeastiness add to the complex palate texture and fresh lingering finish.

Wayne Stehbens, Winemaker



Katnook Estate

Chardonnay 2010

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Grape Variety :: Chardonnay

Region :: Coonawarra

Harvest :: 1st March to 16th March

pH :: 3.30 **Acidity ::** 5.9g/L **RS ::** 2.2g/L **Alc/vol. ::** 13.0%

Vintage Conditions :: 2010 Coonawarra vintage will be remembered not only as one of the earliest, but also for being amongst the best. The 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 Chardonnay commenced on the 1st of March almost two weeks earlier than usual and was picked at near optimum maturities and flavour. The wines show classic Chardonnay fruit aromatics and have great depth of flavour - wines that are attractive to drink now and will age gracefully.

In summary, 2010 wines are living up to the high expectations of early predictions.

Oak Maturation :: Almost all of this wine completed fermentation in small oak Barriques and was matured for 18 months on yeast lees which were regularly stirred. During this maturation a small proportion of barrels completed secondary Malolactic fermentation. Approximately 40% of the barrels were new, predominantly French oak and a small percentage were American.

Cellaring Potential :: Suggested cellaring is 8 to 12 years.

Food Matching :: Poultry and pan fried fish and seafood chowders are ideal accompaniments to this versatile variety, Chardonnay.

Colour :: Pale straw yellow with light green tinted edges.

Nose :: Appealing fruit aromas of ripe quince and peaches with hints of pineapple and subtle oak maturation characters of vanilla, light toast and a gentle butterscotch note.

Palate :: A richly layered palate of stone fruit flavours with subtle oak that are smoothly integrated with barrel maturation. Hints of sweet vanillin and light toast, some yeasty textures and fresh citrus add to the long lingering flavours.

Wayne Stehbens, Winemaker



Katnook Estate *Chardonnay 2008*

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Grape Variety :: Chardonnay

Region :: Coonawarra

Harvest :: 25th February to 17th March

pH :: 3.36 **Acidity ::** 5.7g/L **RS ::** 1.8g/L **Alc/vol. ::** 13.5%

Oak Maturation :: 35% of this wine was barrel fermented in new French oak, 45% barrel fermented in a mixture of older French and American oak, with the balance fermented in stainless steel. Following barrel fermentation, the wine underwent weekly batonnage. During this maturation a small proportion of barrels completed secondary, malolactic fermentation.

Vintage Conditions :: 2008 Coonawarra vintage is remembered not only for the seasonal variability, but the ripe outstanding fruit flavours. During veraison, slightly above average temperatures and dry conditions produced fruit in excellent condition.

Harvest of Chardonnay was approximately one week earlier than usual and the grapes were in pristine condition, disease free and near optimum ripeness. The wines have attractive ripe varietal expression, with the vibrant stone fruit flavours expected of the variety.

Cellaring Potential :: This wine will age gracefully for many years.

Food Matching :: This refreshing and elegant wine will suit a platter of salmon gravlax served with a light oil and caper vinaigrette. Try also with baked chicken breast filled with toasted macadamia pieces and soft cheese.

Colour :: Light brilliant gold with light green tinted edges.

Nose :: A complex and harmonious nose combining attractive peach, nectarine and hints of grapefruit with well integrated barrel maturation characters of vanilla, toast, marzipan and a gentle butterscotch note.

Palate :: A richly layered palate structure, appealing fruit of peach and nectarine, melon and citrus notes are combined with subtle oak flavours. Sweet vanillin and creamy barrel fermentation characters highlight the light toast notes. The oak flavours and hints of buttery malolactic are in fine balance with the long lingering fruit flavours.

Wayne Stehbens, Winemaker

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