

Katnook

FOUNDER'S BLOCK

Katnook Founder's Block wines are named in honour of the original land holding of John Riddoch, the founder of Coonawarra.

The Founder's Block range is styled for everyday enjoyment, inviting a modern generation of wine consumers to explore the pleasures of Coonawarra wine. The wines are grounded in the past but genuinely focused on the present. They are honest, fruit driven, harmonious and shine with pure Coonawarra character.



Chardonnay 2013

Grape Variety :: Chardonnay

Region :: Coonawarra

Harvest :: Late February -
early March 2013

pH :: 3.21 **Acidity** :: 6.35 g/L

RS :: 1.8/g/L **Alc/vol** :: 13.5%

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

Oak Maturation: Approximately 10 percent of this wine was fermented in French oak for ten months.

Colour :: Straw yellow with tinges of green.

Nose :: Peach and nectarine with some zesty grapefruit. Subtle crème caramel and creamy notes add a lovely touch of complexity.

Palate :: Enticing white peach, pear and citrus with hints of brioche. Rich and creamy mouthfeel balanced with elegant oak and a fresh, lingering finish.

Food Matching :: Barbecued salmon and pan fried chicken breast stuffed with finely sliced mushroom and chorizo served with asparagus

Wayne Stenbens

Wayne Stenbens,
Senior Winemaker

Katnook Founder's Block Chardonnay 2012

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Grape Variety :: Chardonnay

Region :: Coonawarra

Harvest :: 16 – 28th February 2012

pH :: 3.39 **Acidity** :: 5.90g/L **RS** :: 1.9g/L **Alc/vol** :: 13.0%

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.

Founders Block Chardonnay displays attractive varietal expression showing vibrant stone fruit and refreshing minerality.

Oak Maturation :: A small proportion of this wine was barrel fermented then matured on yeast lees for approximately six months.

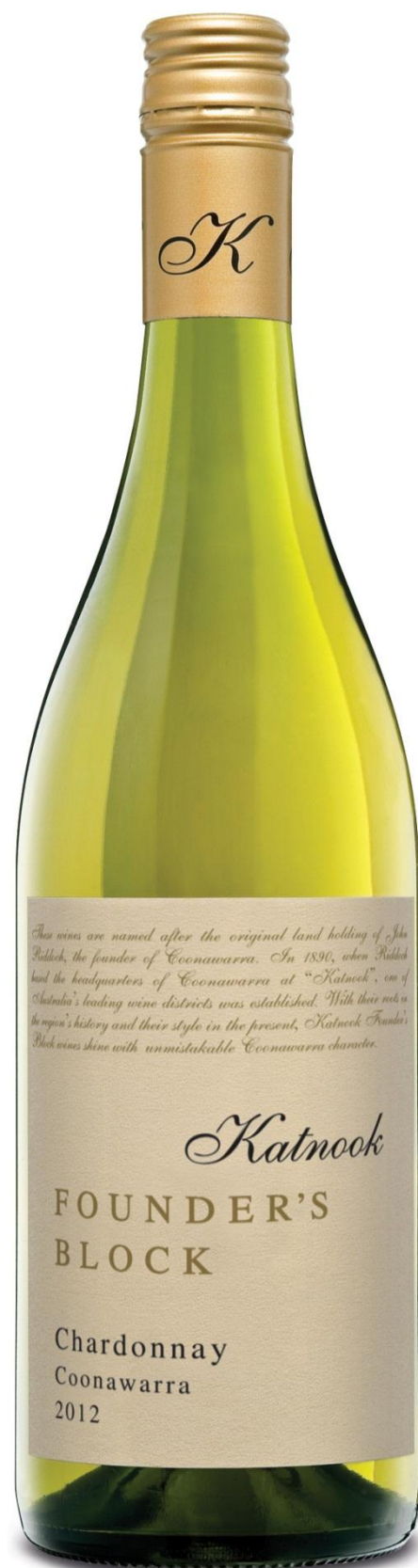
Food Matching :: Pan fried chicken breast stuffed with finely sliced mushroom and chorizo served with asparagus. Marinade tofu in soy, ginger, cumin and sesame oil then cook into a stir-fry with steaming hokkien noodles, shitake mushrooms and bok choy for a fantastic vegetarian alternative.

Colour :: Golden straw yellow.

Nose :: Attractive Chardonnay aromas of peach and nectarine, along with zesty grapefruit. Subtle crème caramel and creamy notes add a lovely touch of complexity.

Palate :: Appealing flavours of white peach, pear and citrus, with hints of brioche, highlight the elegant palate. The mouth feel is subtly rich and creamy with elegant oak, enticing fruit and fine acid that is fresh and lingering.

Wayne Stehbens, Winemaker



Katnook Founder's Block

Chardonnay 2011

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Grape Variety :: Chardonnay

Region :: Coonawarra

Harvest :: 19th - 25th March

pH :: 3.41 **Acidity** :: 6.0g/L **RS** :: 1.5g/L **Alc/vol** :: 13.0%

Vintage :: The 2011 vintage experienced above average rainfall during the summer and these unseasonal conditions extended into harvest during March and April. Founders Block Chardonnay displays attractive varietal expression of vibrant stone fruit and refreshing minerality.

Oak Maturation :: A small proportion of this wine was barrel fermented then matured on yeast lees for approximately six months.

Food Matching :: Pan fried chicken breast stuffed with finely sliced mushroom and chorizo served with asparagus. Marinade tofu in soy, ginger, cumin and sesame oil then cook into a stir-fry with steaming hokkien noodles, shitake mushrooms and bok choy for a fantastic vegetarian alternative.

Colour :: Golden straw yellow.

Nose :: Fruit driven Chardonnay aromas of peach and nectarine, along with zesty grapefruit. Subtle toastiness and creamy notes add a lovely touch of complexity.

Palate :: Appealing flavours of white peach, pear and citrus with hints of brioche, highlight the elegant palate. The mouthfeel is subtly rich and creamy with elegant oak, enticing fruit and fine acid that is fresh and lingering.

Wayne Stehbens, Winemaker



Katnook Founder's Block Chardonnay 2010

Katnook Founder's Block wines are named in honour of the original land holding of John Riddoch, the founder of Coonawarra.

With Katnook Estate pedigree, the Founder's Block range is styled for everyday drinking, inviting a modern generation of wine drinkers to enjoy the pleasures of Coonawarra wine... people who know what they want and with whom they like to share it. The wines are grounded in the past but genuinely focused on the present. They are honest, fruit driven, harmonious and shine with pure Coonawarra character.

Grape Variety :: Chardonnay

Region :: Coonawarra

Harvest :: 1st March – 16th March

pH :: 3.32 **Acidity** :: 5.6g/L **RS** :: 1.9g/L **Alc/vol** :: 13.5%

Vintage :: 2010 Coonawarra vintage will be remembered as one of the earliest and also for being amongst the best for many a year. The weather conditions - below average rainfall and above average temperatures - in Coonawarra leading up to harvest, were conducive to an early start to picking and this has followed through to excellent quality in the fruit, including this Chardonnay.

The Chardonnay wines have attractive ripe varietal expression showing the vibrant stone fruit flavours expected of them.

Oak Maturation :: A small proportion of this wine was barrel fermented then matured on yeast lees for approximately six months in predominantly American oak barrels.

Food Matching :: Strongly-flavoured fish such as rockling or barramundi, lightly seasoned and pan-fried with a selection of your favourite sides would be delightful with this Chardonnay. Marinade tofu in soy, ginger, cumin and sesame oil then cook into a stir-fry with steaming hokkien noodles, shitake mushrooms and baby bok choy for a delicious vegetarian alternative.

Colour :: Light straw yellow.

Nose :: Fruit driven Chardonnay aromas of stylish peach and nectarine, along with zesty grapefruit. A subtle toastiness from oak adds a lovely layer of complexity.

Palate :: An appealing array of flavours with peach, pineapple, hints of citrus and a touch of toast highlighted on the palate. The mouthfeel is subtly rich and creamy with elegant oak, enticing fruit and fine acid that is fresh and lingering.

Wayne Stehbens, Winemaker

Katnook FOUNDER'S BLOCK



Katnook Founder's Block Chardonnay 2009

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Grape Variety :: Chardonnay

Region :: Coonawarra

Harvest :: 5th March – 6th April

pH :: 3.29 **Acidity ::** 6.3g/L **RS ::** 1.1g/L **Alc/vol ::** 13.5%

Vintage :: The 2009 vintage was preceded by a brief blast of heat with four consecutive days of record high temperatures in Coonawarra. Fortunately, healthy vine canopies shielded most varieties from any major damage.

Cool to mild temperatures and dry conditions followed this heat blast, providing a long slow ripening period, producing fruit that was harvested at optimum ripeness.

The Chardonnay wines have attractive ripe varietal expression showing the vibrant stone fruit flavours expected of them.

Oak Maturation :: A small proportion of this wine was barrel fermented then matured on yeast lees for approximately six months in predominantly American oak barrels.

Food Matching :: Pan fried chicken breast stuffed with finely diced mushroom and chorizo served with asparagus and baby carrots. Marinade tofu in soy, ginger, cumin and sesame oil then cook into a stir-fry with steaming hokkien noodles, shitake mushrooms and baby bok choy for a delicious vegetarian alternative.

Colour :: Light straw yellow tinted with pale green.

Nose :: An attractive array of fruit driven Chardonnay aromas showing stylish peach and nectarine, along with zesty grapefruit. A very subtle toastiness from oak adds a lovely touch of complexity.

Palate :: An appealing array of tantalizing flavours with peach, pineapple, hints of citrus and a touch of toast highlighting the elegant palate structure. The mouthfeel has a subtle richness and creaminess displaying elegant oak characters with enticing fruit and fine acid that is fresh and lingering.

Wayne Stehbens, Winemaker

