



Katnook Estate

COONAWARRA

Chardonnay 2017

Awards

| | |
|--------------|--|
| Bronze medal | 2018 International Wine & Spirits Competition (UK) |
| Bronze medal | 2018 International Win Competition 2019 Tranche 1 |

Review

Gabrielle Poy, Drinks Trade National, 1st April 2019

Charming oak, very spicy. Composed palate, great tension and length.

Chardonnay 2016

Awards

| | |
|--------------|--|
| Gold medal | 2018 Japan Wine Challenge (Japan) |
| Bronze medal | 2018 International Wine Challenge (UK) |
| Commended | 2018 Decanter World Wine Awards |

Reviews

James Halliday, Halliday Wine Companion 2019 (Australia), August 2018

90 points

Far from unscripted, has been wild-fermented and matured for 14 months in French and American oak. 90 Points. Drink by 2022.

Chardonnay 2015

Awards

| | |
|--------------|--|
| Silver medal | 2017 International Wine Challenge (UK) |
|--------------|--|



Katnook Estate

COONAWARRA

Silver medal

2017 Japan Wine Challenge (Japan)

Chardonnay 2013

Awards

Double Gold

2017 Sakura Wine Awards (Japan)

Reviews

Toni Paterson, Australian House and Garden, 1 November 2015

If you love toasty complexity, seek out the 2013 Katnook Estate Chardonnay.

Campbell Mattison, Winefront (Australia), 15 July 2015

Big Coonawarra chardonnay. Rich straw colour. Richly flavoured palate. Peach, butterscotch, mint, fennel and cream. Puts on a pretty decent show, in the bigger/oakier style.

Regan Drew, vinonotebook.com (Australia), 3 July 2015

People forget Coonawarra does white wine well. Katnook Estate, part of the greater Wingara Group (who also have Deakin Estate in Australia and the incredibly selling Freixenet Cava) are custodians of some top Coonawarra vineyards. Katnook Estate, Chardonnay, 2013 Timeless label on the wine. Evocative, classic. French Oak barrel ferment and maturation breeds nutty, lemon butter and ripe yellow stone fruit. Elegant sandalwood oak spice and straw. Grilled peaches and a lovely vanilla tinged fruit sweetness. A hint of struck match smokiness across waxy lemon citrus. Fuller bodied, but never clumsy. Classic style.

Chardonnay 2012

Reviews

Mariam Digges, MiNDFOOD (Australia), 1 August 2014

This complex, almost creamy chardonnay is a great match for seafood, poultry, pastas and light veal dishes. It features rich fig flavours and a touch of honey.

International Wine Challenge 2014 (UK), 8 May 2014

Attractive spicy oak on the nose and palate with lemon tropical fruit, white blossom and toffee notes on the finish. Elegant



Katnook Estate

COONAWARRA

with a good length.

Chardonnay 2010

Reviews

James Halliday, *Wine Companion*, 27 June 2012

93 Points

Eighty per cent of the wine completed fermentation in barriques, 30 percent of which were new, and predominantly French. The wine spent 19 months on lees during which time a small amount went through mlf. The outcome is excellent flavour and textural balance, and an overarching elegance.

Chardonnay 2008

Awards

Silver medal 2011 International Wine and Spirits Competition (UK)

Reviews

Gary Walsh, *Winefront Monthly (Australia)*, 23 October 2011

Rich fig and melon flavour, lavish clove spice stave work, sizzled butter. It's fullsome and creamy, but balanced by lively acidity and has pretty decent shape.

Lindsay Saunders, *Weekend Gold Coast Bulletin (Australia)*, 20 August 2011

A lovely white. Stonefruits on the nose and more of the same plus citrus on the palate, it was all very impressive. We rated this as one of the better chardys for a while and reckoned it was worth the money.

Kerry Skinner, *Illawarra Mercury (Australia)*, 20 August 2011

The back-to-chardonnay bandwagon is gaining momentum. The variety is slowly but surely clawing back some of the round it lost to sauvignon blanc over the last five years or so. Wines like this classically made cool climate chardy from Coonawarra certainly help the cause. It's complex and creamy with pure stonefruit flavours on the nose and palate, nutty characters, a hint of spice, lively acidity and lingering finish. Drink with roast pork.



Katnook Estate

COONAWARRA

Chardonnay 2007

Awards

Silver medal 2010 International Wine and Spirits Competition (UK)

Reviews

James Halliday, *Australian Wine Companion (Australia)*, 2012

92 Points

Glowing green–yellow; a complex and immediately satisfying wine, with a range of stone fruit flavours plus a touch of honey and cashew from the oak and bottle development. Rating 92. Cellar until 2017.

Katrina Holden, *Drinks (Australia)*, December 2010

A lovely complex nose of nuts and stone fruit. Creamy mouthfeel and flavoursome palate with stone fruit and integrated oak nuances – a rounded wine with exceptional length and character.

Mish Lilley, www.mishdelish.com (Australia), 24 November 2010

Quite a zesty chardonnay with a clean crisp finish, and it was absolutely perfect with asparagus.

Kerry Skinner, *Illawarra Mercury (Australia)*, 28 July 2010

This is a cracking Coonawarra chardonnay, considering the conditions winemaker Wayne Stehbens experienced after spring frosts swept through the region sparing all but a fraction of the 2007 vintage. Classic stonefruit flavours, integrated nutty characters, a creamy palate, zesty acidity and a clean, crisp finish. Drink with roast pork.



Katnook Estate

COONAWARRA

Chardonnay 2006

Awards

Best in Class Silver medal 2009 International Wine and Spirits Competition (UK)

Reviews

Rob Geddes MW, Australian Wine Vintages - 27th Edition (Australia), 2010

86 Points

Crisp, light in fruit and obvious in okay style. 3 stars – captures your attention with quality and price, 86 points.

National Liquor News (Australia), April 2010

Spice and peach on the nose with a creamy, nutty palate. Crisp, balance acidity. Clean and youthful, layered and long.

Gord Stimmell, Toronto Star (Canada), 6 February 2010

90+ Points

A lavish bouquet of buttery apple and restrained citrus peel. The flavours show buttery oak notes, with hints of butterscotch. The finish shows crisp refreshing lemonade and tangerine nuances. A charmer, if you prefer complex oak-kissed chardonnays. Rating: 90+

International Wine and Spirits Competition (UK), October 2009

Best in Class Silver Medal

There is evident maturity on the nose which is light and subtle with nuances of coconut and vanilla from well applied oak. This is a fine, serious wine of real finesse, with a caramel edge, dry, refined flavours in lovely balance and elegant complexity. Best in Class Silver Medal.



Katnook Estate

COONAWARRA

Chardonnay 2005

Reviews

Mathilde's Cuisine (UK), 3 November 2009

A nice combination of honey and stone fruit taste that perfectly fits with roast chicken stuffed with hazelnuts, lemon and thyme.

James Halliday, Australian Wine Companion 2010 (Australia), August 2009

94 Points

Bright green-gold; a very complex bouquet, with some Burgundian characters: grapefruit to the fore on the long and intense palate, which has some good structure and length, 22 months in French oak. Rating 94 points. Cellar to 2013.

Ray Jordan, The West Australian (Australia), 31 July 2008

91 Points

This very good vintage in Coonawarra has produced one of the best Katnook chardonnays yet. It's elegant yet intensely powerful, with layers of stone fruit and light cashew roasted nut characters. Fresh citrus tang lifts the finish. Classy. 91/100

Graeme Phillips, Sunday Tasmanian (Australia), 22 June 2008

Attractive golden colour, ripe stonefruits on the nose with toasty nutty and yeasty flavours and developing age characters adding complexity and depth to the richly textured, full flavoured palate. The richness is refreshed and balanced by good acid, the finish long and flavoursome.

David Ellis, Daily Mercury (Australia), 21 June 2008

Wayne Stehbens has created another classic Katnook Estate Coonawarra Chardonnay from the long, dry, cooler than average 2005 vintage that resulted in rich, full flavoured fruit with high natural acidity. This delightfully fruit- intense wine has typically varietal peach and stone-fruit flavours and a suggestion of pineapple on the palate. Really good buying at \$28 to linger with over a leisurely Sunday lunch. – how about a Spanish omelette, salad and a warm crusty baguette?

Campbell Mattinson, Winefront Monthly (Australia), 30 May 2008

93 Points

A beautiful chardonnay. This is dry, long and chalky and boasts a clear, crisp, nectarine-shot heart – everything is beautifully folded and tucked in here, the end result being a neat and stylish drinking package. It will develop well over the next few years but I suspect that its best drinking will be as a young wine. Drink: 2008–2012. 93 points.