



Katnook Estate

COONAWARRA

Sauvignon Blanc 2018

REVIEWS

Frank Smith, Have A Go News (Australia), September 2019

Pale green in colour with aromas of gooseberry and tropical fruit and hints of lychee and dried herbs. The palate has layered fruit with subtle herbaceous notes, balanced by an underlying minerality and a refreshing finish. The winemaker says it can be cellared for up to 15 years if you have the patience.

James Halliday, Halliday Wine Companion 2020 (Australia), August 2019

88 points

James Suckling, Jamessuckling.com, 4th June 2019

91 points

Ripe passion fruit and some herbal accents on the nose, leading to a strikingly concentrated palate with rich and succulent fruit flesh. Drink now. Screw cap.

Winefront's Campbell Mattinson, April 2019

Katnook Estate Sauvignon Blanc 2018. Katnook Estate is well capable of some surprise packets on the sauvignon blanc front. Easy to like. Lychee, passionfruit and lemongrass characters present in buoyant fashion.

Sunday Telegraph (Sydney), 24 February 2018

The late and great Coonawarra winemaker Wayne Stehbens was as proud of his sauvignon blanc as he was of his super range of reds for which this terra rossa soil region is renowned. The short period spent in oak allowed its vibrant and zesty flavours to blossom.

Christine Salins, FoodWineTravel.com (Australia), 20 February 2019

It's impossible to drink this wine without thinking of Wayne Stehbens, who died in 2017. Stehbens was Katnook's founding winemaker and he loved crafting Sauvignon Blanc from Coonawarra's terra rossa soils, noting that it ages unusually well. Tim Heath, who was formerly with New Zealand's Cloudy Bay, has joined Katnook as its new senior winemaker after Stehbens' untimely passing. Heath oversaw final production of this wine, which comes from an excellent vintage, with grapes picked in optimal conditions. This means lots of great flavours and varietal definition. This wine was given 6 months in French oak, so it has a really pleasing texture and complexity, something that is missing in a lot of Sav Blanc on the market.