



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 2016



Grape Variety: Chardonnay

Colour: Pale gold with green tinges.

Region: Coonawarra

Nose: Appealing fruit aromas of white peach and citrus highlighted by vanilla and light toast any nutty notes.

Harvest: 08 – 29 February 2016

pH: 3.20 *Acidity:* 6.9 g/L
RS: <2.0g/L *Alc/vol:* 13.5%

Palate: A richly layered palate of stone fruit flavours with hints of melon. Subtle vanillin and oak characters smoothly integrated with barrel maturation.

Vintage: Coonawarra's 2016 vintage was amongst the earliest on record with above average temperatures and dry conditions in the lead up to harvest. This warmer weather produced aromatic and elegant Chardonnay with great structure, flavour and balance.

Food Matching: Gravlax salmon with a mustard dill sauce, roast chicken with duck fat potatoes, or a creamy pasta carbonara.

Oak Maturation: This Chardonnay was fermented and matured in oak barrels for 14 months in 43% French (13% new) and 57% American (27% new) oak, adding complexity, texture and suppleness.

Wayne Stehbens,
Senior Winemaker

Cellaring Potential: Enjoy now or will cellar for up to 10 years.