



Katnook Estate

COONAWARRA

Steeped in heritage and tradition, the Katnook Estate range of premium quality, single varietal wines are crafted from selected distinguished vineyards and are an expression of the classic and unique characteristics of the Coonawarra wine region.

Katnook Estate Cabernet Sauvignon is one of 65 wines listed in the 'Excellent' category of the Langton's VI, Classification of Australian Wine.

Cabernet Sauvignon

Grape Variety: Cabernet Sauvignon

Colour: Medium crimson, red hue.

Region: Coonawarra

Nose: This expressive cabernet sauvignon shows lovely evocative notes of briar, forest floor and Mediterranean herbs. There is a bright core of fruit aromatics such as mulberry and blueberry.

Harvest: 16 March – 12 April 2019

pH: 3.56 *Acidity:* 6.0g/L
RS: <1.0g/L *Alc/vol:* 14.8%

Palate: The palate is full, supple with lovely flavours of plum, cassis, briar notes which give a lovely umami nuance. The tannins are supple and the finish is long.

Vintage: Coonawarra received good winter rains, which set up the vines well for the growing season. Temperatures during the growing season were warm with minimal heat spikes, the steady temperatures continued through vintage. There was minimal vintage rains, which reduced any pressure of disease.

Food Matching: This cabernet will go well with French cut lamb cutlets or for a vegan alternative, try a rich tomato base pasta.

Oak Maturation: Selected parcels were aged for 19 months in new and used French oak providing elegant spicy, cedar notes.

Cellaring Potential: Will age gracefully up to 10 years.

