

*Katnook Estate Coonawarra
Cabernet Sauvignon 2004*



Grape Variety :: Cabernet Sauvignon

Region :: Coonawarra

Harvest :: Beginning mid April concluding early May

pH :: 3.46

Acidity :: 6.3g/L

Alc/vol :: 14.5% alc/vol

Vintage :: Coonawarra had an ideal growing season leading into the 2004 vintage, an excellent flowering and fruit set with above average yields and very cool and dry conditions during veraison are the features of the 2004 vintage season. Some rain just before harvest was followed by drying conditions that ensured the fruit was picked at near optimal condition. The season produced Cabernet Sauvignon wines with attractive ripe fruit flavours and generous palate structures with soft tannins.

WINEMAKER'S COMMENTS

Appearance :: Dark plum colours with purple tinged edges.

Nose :: Complex & attractive fruit and subtle sweet oak nose with hints of chocolately maturation tones. Ripe plum & dusty Mulberry fruit tones complement the sweet vanillin oak tones.

Palate :: A richly layered palate structure of ripe fruit, soft oak and fine tannins are a feature of this wine. Ripe savoury dark berries, hints of mulberries and spicy plum fruit are combined with light vanillin & chocolate oak maturation notes. The palate is well rounded and balanced with lingering fine grained tannins.

