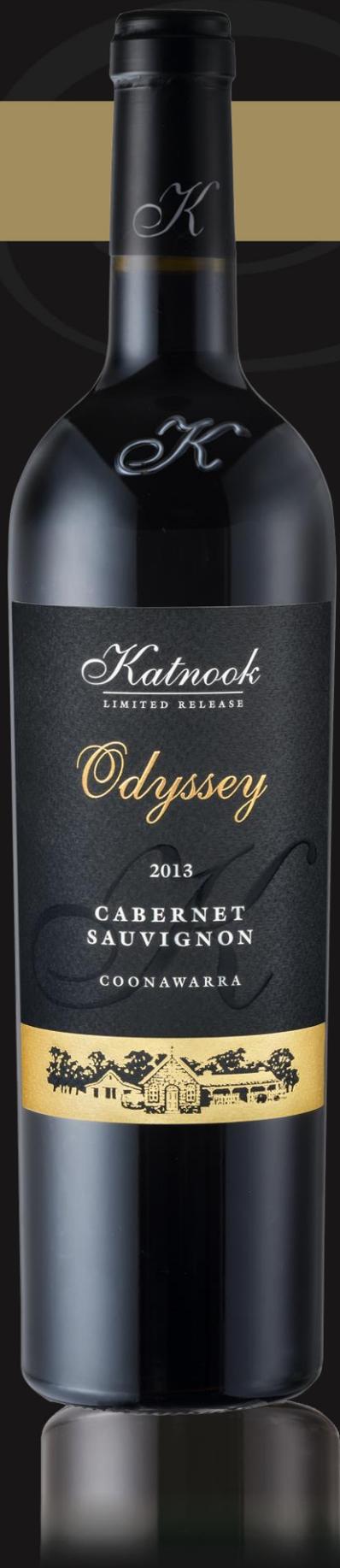


# Katnook

LIMITED RELEASE

# Odyssey 2013

20TH VINTAGE RELEASE



Katnook Odyssey Cabernet Sauvignon is one of 53 wines listed in the 'Outstanding' category of the Langton's VI, Classification of Australian Wine.

*Katnook Limited Release wines are of exceptional quality and embody luxury and refinement. These flagship wines are handcrafted from the vintages where only a superior quality is achieved. Made with the most meticulous attention to detail, Katnook Odyssey signifies a seamless blend of intense fruit and extended oak maturation.*

**Grape Variety:** Cabernet Sauvignon

**Region:** Coonawarra

**Harvest:** 16 March - 11 April 2013

**pH:** 3.27 **Acidity:** 7.0g/L

**RS:** <3.0g/L **Alc/vol.:** 14.5%

**Vintage Conditions:**

Coonawarra's 2013 vintage was earlier than usual and noted for its warmer than average temperatures and below average rainfall, especially throughout the later stages of the growing season. Warm and dry conditions leading up to harvest, produced Cabernet Sauvignon fruit in exceptional condition.

Odyssey is created from small parcels of premium Cabernet Sauvignon grapes sourced from our oldest terra rossa vineyards and selected for their richness and intense flavours.

**Oak Maturation:** 36 months maturation in small 225L barriques of which 64% was French oak (57% new French oak) and 36% older American oak barriques and hogsheads.

**Cellaring Potential:** Cellared correctly, Odyssey will age gracefully for up to 20 years.

**Food Matching:** The concentrated flavours of Odyssey will match full flavoured dishes such as braised lamb with prunes, seared rib eye steak with salsa verde or gnocchi with gorgonzola sauce.

**Colour:** Deep plum red with purple hues.

**Nose:** A complex array of fruit, oak and subtle maturation aromas. An attractive combination of ripe black berry and plum fruit interwoven with notes of mocha, vanilla and cedar.

**Palate:** Intricate layers of concentrated fruit and oak. Rich dark berry, mulberry and plum fruits with hints of mocha and vanilla are complemented by assertive fine-grained tannins and balanced oak maturation characters.

**Additional Information:**

This wine is vegetarian and vegan friendly.

*Wayne Stehbens*

Wayne Stehbens, Senior Winemaker