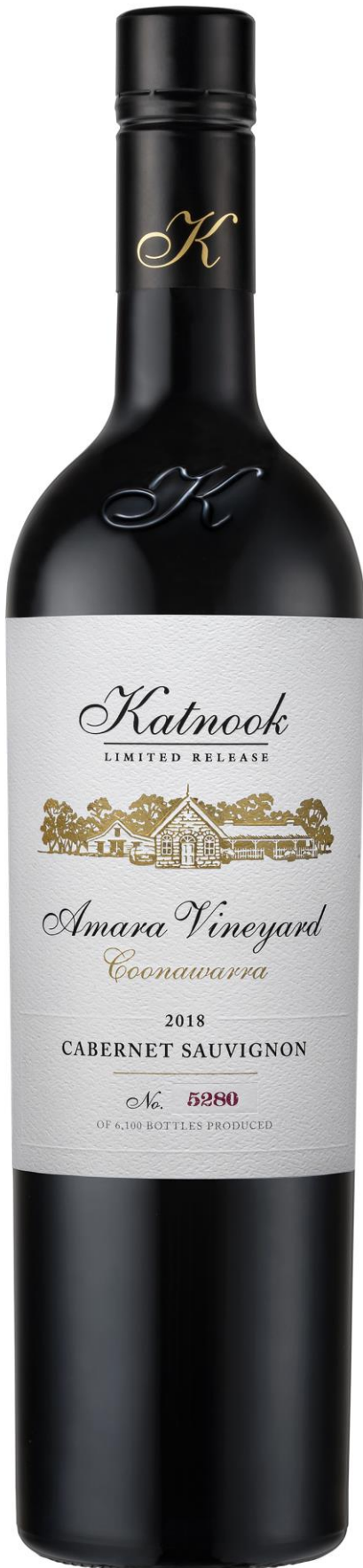


Katnook

LIMITED RELEASE



Katnook Limited Release Amara Vineyard is a single vineyard Cabernet Sauvignon harvested from over 40-year-old vines of the 'Coonawarra Selection' clone.

This wine is only made in exceptional vintages and expresses the intricate microclimate and essence of Katnook's highly prized Amara 03 Vineyard which sits atop Coonawarra's famous terra rossa soils at Katnook Estate, both renowned for producing premium Cabernet Sauvignon.

The Amara Vineyard 2018

LIMITED RELEASE CABERNET SAUVIGNON

Grape Variety: Cabernet Sauvignon

Region: Coonawarra, South Australia

Harvest: 16 March – 12 April 2018

pH: 3.57 Acidity: 6.2g/L

RS: <1.0g/L Alc/vol: 14.0%

Oak Maturation: Select parcels of wine were matured for approximately 18 months in predominantly French oak barrels (approx. 40% new oak).

Vintage: 2018 was an ideal vintage in Coonawarra. Good rainfall in the lead up to harvest, followed by a warmer and drier season than usual, producing excellent Cabernet Sauvignon fruit with intense colour, rich flavours and excellent levels of ripeness.

Food Matching: Beef Wellington, chunky lamb and rosemary pot pies or wild mushroom risotto with truffle oil.

Colour: Deep red.

Nose: Vibrant dark cherry, cassis and mulberry with hints of violets and spicy cedar oak notes.

Palate: Rich, complex layers of concentrated fruit and oak. Black cherry, mulberry and cassis, complemented with elegant oak maturation notes and polished, finely grained tannins.

Cellaring Potential: We suggest cellaring for 18 to 20 years.

Winemaker: Tim Heath