

*Katnook*

FOUNDER'S  
BLOCK

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## Chardonnay 2017

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### Awards

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Commended	2019 Decanter Asia Wine Awards (HK)
Commended	2019 Sommelier Wine Awards (UK)
Commended	2018 Decanter Asia Wine Awards (Hong Kong)

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BLOCK

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## Chardonnay 2016

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### Awards

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Bronze	2017 International Wine Challenge (UK)
Commended	2018 International Wine Challenge (UK)

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### Reviews

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James Halliday, Halliday Wine Companion 2019 (Australia), August 2018

90 points

Peachy but very forward. Unoaked.

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FOUNDER'S  
BLOCK

Chardonnay 2014

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Awards

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Commended 2017 Sommelier Wine Awards (UK)  
Commended 2016 Sommelier Wine Awards (UK)



# Katnook

## FOUNDER'S BLOCK

### Katnook Founder's Block Chardonnay

2013

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#### "International Medal Winner"

International Wine Challenge, May 2015

International Wine Challenge UK 2015 bronze medal winner "Honey and ripe citrus fruit with creamy and waxy texture on the palate."

2012

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#### "90 points"

Campbell Mattinson, Winefront, December 2013

Chardonnay. The great white grape. From Coonawarra. This is an attractive package. It's good value and good drinking. It tastes of peach and oak-spice and chalk, is well balanced, and combines the modern leaner style with just-enough fruit flavour and oak. An elegant solution for anyone on the hunt for well-priced chardonnay. Rated : 90 Points. Alcohol : 13%. Drink : 2014 - 2016.

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#### "90 points"

James Halliday, Australian Wine Companion 2015, 30 July 2014

This tastes of peach and oak-spice and chalk and has just-enough punch, and elegance, to keep all-comers happy.

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#### "92 points"

Peter Chapman, The Chronicle, Daily Mercury & APN QLD newspapers, 28 December 2013

Quality Coonawarra white with limited oak influence. Made to drink now and perfect for a hot summer day and a fish barbecue. 92/100

#### "Commended - International Wine Challenge 2014"

International Wine Challenge 2014, 08 May 2014

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#### "Pristine stonefruit"

Illawarra Mercury, 22 February 2013

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For a while there, chardonnay was on the nose with many consumers. It's undergone a big resurgence in recent years, though, courtesy of quality chardy like this offering from Coonawarra operator Katnook, with pristine stonefruit peach, nectarine and melon.

#### "Rich and creamy mouthfeel"

David Ellis, Canberra Weekly, 13 March 2014

Katnook Estate have released a Founder's Block Chardonnay from the excellent 2012 vintage in Coonawarra, one that had slightly warmer conditions than usual, below average rainfall, and was one of the region's earliest on record. Winemaker Wayne Stehbens has created in this a wine that's designed for enjoyment now, while also showing wonderful potential to reward buyers happy to tuck it away to mature nicely for anything up to six years. With white peach, pear

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and citrus flavours and a rich and creamy mouthfeel, Wayne says to consider matching it with pan fried chicken breasts stuffed with finely sliced mushrooms and chorizo, and served with accompanying asparagus. At \$18, it's certainly a good suggestion.

### "White peach, pear and citrus flavours"

Melbourne Observer, 19 February 2014

Katnook Estate have released a Founder's Block Chardonnay from the excellent 2012 vintage in Coonawarra, one that had slightly warmer conditions than usual, below average rainfall, and was one of the region's earliest on record. Winemaker Wayne Stehbens has created in this a wine that's designed for enjoyment now, while also showing wonderful potential to reward buyers happy to tuck it away to mature nicely for anything up to six years. With white peach, pear and citrus flavours and a rich and creamy mouthfeel, Wayne says to consider matching it with pan fried chicken breasts stuffed with finely sliced mushrooms and chorizo, and served with accompanying asparagus. At \$18, it's certainly a good suggestion.

**2011**

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### "89 points"

Lisa Perrotti-Brown, eRobertParker.com, February 2014

The 2011 Katnook Founder's Block Chardonnay starts off with warm apple, peach and melon notes with a slight citrus zest and almond edge. The medium-bodied frame has a good concentration of fruit held up with a crisp acid frame and a long finish. Drink it now to 2016.

89 points

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### "A good all-rounder"

Christine Salins, National Hospitality, 1st September 2012

Although sparkling wine and Sauvignon Blanc are great matches for oysters, Chardonnay can also be a good match. It pairs well with many dishes provided it isn't heavily oaked.

Try a good all-rounder like Katnook Founder's Block Chardonnay, where just a small proportion of the wine is barrel fermented.

**2010**

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### "88 points"

James Halliday, Australian Wine Companion 2014, 26 July 2013

Light straw-green; a soft, easily accessible style, with ripe stone fruit, oak and citrus all interwoven. Ready now.

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### "93 points"

Peter Chapman, Gympie Times, Daily Examiner, Northern Star & Dail, 08 March 2014

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The Founder's Block Chardonnay has soft ripe peach and melon flavours. Subtle oak tones from barrel fermentation add richness and complexity on the palate.

RATING: 93/100

### "A great drop"

David Ellis, Central Coast Express - Gosford, 11th July 2012

2010 gave Coonawarra one of its earliest and best vintages ever, and once again Katnook Estate came up trumps with a Founders Block 2010 chardonnay from fruit that enjoyed below average rainfall and above average temperatures.

This wonderfully elegant drop has peaches and melons to the forefront and nice chardonnay butteriness. A great drop at \$18 with seafood in a creamy sauce.

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### "Beautiful expression of chardonnay"

Ray Jordan, West Australian, 27 September 2012

Beautiful expression of chardonnay from Coonawarra. Toasty with touches of stone fruit and brioche. The creamy rich palate has good acid and a light touch of complex oak. The mouth feel is excellent with good length. Ideal as a current drinking chardonnay while that fruit intensity and youthfulness is still evident. Cellar: 2 years.

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### "Peach, oak-spice, butter"

Campbell Mattinson, Winefront, 28th May 2012

If you're looking for a slightly old-fashioned Aussie chardonnay, then Coonawarra is often a good place to look. This chardonnay from Katnook Estate has sweet, buttery aspect that many chardonnay fans miss/seek out.

It's good to see someone still making this style of chardonnay. Bang for buck. Peach, oak-spice, butter and green melon. All mid-palate and not a lot of length, but its sweet sauciness has appeal. Tightens well through the finish. Can't knock it.

Rated : 89 Points

Price : \$18

2009

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### "Elegant"

National Liquor News, April 2011

Peach, pineapple and hints of citrus with a touch of toast highlighting the elegant palate structure.

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### "Fruit and acid balance"

Annie Smithers, Country Style, April 2012

2009 Katnook Founder's Block Chardonnay is recommended for its medium body, spiciness, fruit and acid balance.

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### "In harmony"

Ray Jordan, The West Australian, 17th May 2011

A creamy medium-bodied chardonnay from Coonawarra showing a food mix of fruit and oak. There's a slight lees influence on the palate with the oak sitting alongside in harmony. It focuses nicely to the finish, which is sustained with a crisp acid. Drink it while still youthful. 88/100.

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### "What good Chardonnay is all about"

David Ellis, Melbourne Observer, 13th April 2011

Lapsed devotees of Chardonnay looking for an enticement back to the fold, should look to Katnook's just-released 2009 Founder's Block as good reason to once more take up a glass of what was once Australia's favourite varietal. Because this is a Coonawarra wine that tells us what good Chardonnay is all about: abundant ripe peach and melon flavours with a nice hint of grapefruit to it, and a texture in the mouth that's delightfully smooth and silky.

Fruit for this came from an interesting vintage, one that was preceded by four days of record high temperatures, followed by a welcome spell of mild temperatures and rewarding dry conditions. The latter contributed to a long and - slow ripening period that allowed the fruit time to develop wonderfully rich varietal character, and while it's ready to enjoy now with roast pork or panfried Atlantic salmon, it will reward those with space in the cellar for a case to enjoy through 2013-2014 as it develops further rich flavour complexity. At \$18 a bottle it's a worthwhile investment.

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### "White peach / pear flavours"

Andrew Caillard MW, Langton's website, August 2011

Pale colour. Tropical fruit/ touch of green pea/ white peach aromas. Mineral restrained style with white peach/ pear flavours, touch al dente texture, long mineral acidity. Quite tangy at the finish.

2008

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### "A rare bird - four stars"

Ralph Kyte Powell, The Age - Epicure, 5th October 2010

A rare bird - a likeable Chardonnay with a bit of dimension for less than \$20. From Coonawarra, Founder's Block has melon and stonefruit aromas with a dab of oak, all in good balance, and in the mouth it has a freshness and fruit intensity, along with some winemaking complexity to add interest. It is smooth with a dry finish. Food ideas - chicken breast stir fry; salmon. Four stars.

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### "Best Drinks"

Jeff Collerson, Sydney Daily Telegraph, 4th September 2010

Founder's Block is the cheaper label of this Coonawarra producer. Made in the modern chardonnay style, this is fruit-driven and lightly-wooded. It would marry well with prawn salad.

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### "Fresh and crunchy"

Wine and Viticulture Journal, Jan/Feb 2011

Forward straw colour. Developed cut hay on the nose with nutty cedar oak. Full and creamy palate but reasonably fresh and crunchy on the finish. Melon and peach fruit on the palate. Soft acid.

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### "Guts and glory stuff"

Cracka Wines, January 2011

A rich, warm and full style of Chardonnay for people who enjoy wines with heart and soul. Guts and glory stuff this, with the wine given some astute oak treatment in the winery and showing no shortage of intensity.

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### "Peach and melon"

James Halliday, Australian Wine Companion , 2012

Pale, bright colour; attractive peach and melon fruit with a soft lick of oak; easy to drink right now.

Rating 89. Cellar to 2013.

2006

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### "Big, rich and absolutely ready"

Lester Jesberg, Winewise, April 2009

Fairly deep colour. Quite full and peachy. Big, rich and absolutely ready.

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### "Mango and pear flavours"

Stephen Tanzer, International Wine Cellar (Canada), Sep. / Oct. 2008

Light gold. Ripe apple and pear aromas gain power with air, taking a turn to honey and tropical fruits. A slightly sweet midweight with broad-shouldered orchard and tropical fruit flavors delivering good palate coverage. The persistent finish features a bitter fruit skin bite to go with gently sweet mango and pear flavors.

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### "Neatly balanced - 89 points"

James Halliday, Australian Wine Companion 2010, August 2009

Neatly balanced and assembled, with stone fruit, citrus and melon augmented by gentle oak; has good length. Rating 89 points. Drink until 2014.

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### "Ripe apple and pear"

Josh Reynolds, Wine Align Canada, January 2011

Light gold. Ripe apple and pear aromas gain power with air, taking a turn to honey and tropical fruits. A slightly sweet midweight with broad-shouldered orchard and tropical fruit flavors delivering good palate coverage. The persistent finish features a bitter fruit skin bite to go with gently sweet mango and pear flavors. Score: 88

**2005**

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### "bracing acidity"

Jeff Collerson, Daily Telegraph, 29/09/2007

Winemaker Wayne Stehbens says: "I've worked hard to produce a chardonnay with generous fruit flavour but which retains the distinctive elegance that is the hallmark of Coonawarra." Bracing acidity is a perfect foil to honeydew melon characters.

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### "excellent now"

Ross Noble, Mount Barker Courier, 19/09/2007

An excellent vintage in Coonawarra 109 years later gave the Katnook Founders Block Chardonnay 2005 a lively acidity which balances the smooth texture and flavors of ripe melon and grapefruit. Excellent now, it's a cellaring proposition.

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### "gee it delivers the goods"

Kerry Skinner, Illawarra Mercury, 13/09/2007

Founder's Block is one of Katnook's secondary labels but gee it delivers the goods. This is a stylish Coonawarra chardonnay released in tandem with the new and equally impressive cabernet sauvignon and shiraz vintages. It boasts bright and breezy vibrant stonefruit and melon notes on the nose that flow on to a creamy palate, minimal oak, a balanced acidic backbone and a crisp finish. Drink it with pan-fried veal.

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### "Gentle stone fruit."

James Halliday, Australian Wine Companion, 2009 edition.

Clean, well made and balanced; gentle stone fruit and equally gentle oak; easy style. Rating 89, cellar to 2009.

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### "Lively and ripe"

Peter Forrestal, The Sunday Times, 6th October 2008

A well priced Chardonnay that is fresh, lively and ripe, with bright tropical flavours.

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### "peach, melon and grapefruit"

National Liquor News

Integrated peach, melon and grapefruit flavours.

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### "silky smooth"

David Ellis, Weekly Wine Column, 24/09/2007

COONAWARRA's Katnook Estate label has long been recognised as one of the regional's super-premiums, covering wines of enormous intensity and flavour, and usually available in only limited quantities that are much sought-after by aficionados & particularly the label's reds. But in 2005 it introduced a Katnook Founder's Block, a label that Senior Winemaker, Wayne Stehbens calls "an introduction to the Katnook Estate label and for Katnook Estate's devotees, their informal drinking wines. Don't think, however, that these are deliberately dumbed-down wines: Wayne and his team have maintained all of Katnook's full-on flavour and elegance with the six varietals under the label - Cabernet Sauvignon, Shiraz, Chardonnay, Merlot, Sauvignon Blanc and Sparkling Shiraz that are on the shelf at a good-value \$19.99 each. And although Coonawarra's reputation lays with its reds, the Katnook Founder's Block 2005 Chardonnay is one that will appeal to white wine lovers: its silky smooth texture is supported by generous peach, melon and grapefruit flavours, and there's lively acidity. A good everyday drinking wine to match it with pasta served with a pesto of blended basil, garlic, pine nuts, Parmesan cheese, olive oil, salt and pepper.

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### "soft, buttery/toasty wine"

Winestate

A soft, buttery/toasty wine that's rich with sweet varietal fruit and showing some developing maturity. 3 stars.

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### "white peach and melon"

Ross Noble, Mount Barker Courier, 21/02/2008

a creamy texture and integrated flavors of white peach and melon.

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2004

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### "4 stars"

James Halliday, Australian Wine Companion, 2007

Light to medium-bodied; smooth and supple with restrained stone fruit and grapefruit flavours; minimal oak impact. 89 points. 4 stars

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### "for lovers of good chardonnay"

David Ellis, Wine: with David Ellis newsletter, 28/08/2006

Coonawarra maker Katnook Estate's release last year of a Founder's Block range has been one of the success stories of the industry in recent years. For lovers of good chardonnay- not just ordinary chardonnay- the good news is that the Founder's Block Chardonnay is still available. This lively-flavoured wine with rich melon and peach flavours will cellar for three years or go well now with seafood and creamy chicken dishes.

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**"soft, almost opulent"**

Ross Noble, Hills Courier, 06/09/2006

Coonawarra is famous for cabernet sauvignon and its cool climate also suits chardonnay. The Katnook Founder's Block Chardonnay 2004 is a soft, almost opulent chardonnay with ripe melony characters on the nose and palate. The texture is smooth and satisfying and subtle oak underscores the long finish.