



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 range is represented in the 'Excellent' category of the Langton's VI, Classification of Australian Wine.

Chardonnay 2021



Grape Variety: Chardonnay

Region: Coonawarra

pH: 3.30 *Acidity:* 6.5g/L

RS: <2.0g/L *Alc/vol:* 13.5%

Vintage:

Vintage 2021 in Coonawarra has all the hallmarks of a brilliant one. Mother Nature was very kind to us from flowering until harvest. Nearly ideal conditions have produced wines of great flavour and lovely natural acidity.

Oak Maturation:

This Estate grown chardonnay is pressed straight to oak, which was sequentially filled, giving complexity to the barrel selection process at blending time. The wine is wild fermented, utilising the indigenous yeast found in the vineyard, winery and oak. The wine spent 7 months in 20% new French oak, with the remainder being older oak, bâtonnage every couple of weeks built the palate and added complexity.

Colour: Pale straw with green hue

Nose This is an elegant chardonnay, with subtle nuances of stone fruits with a fresh citrus overtone.

Palate: The elegant nature of this chardonnay continues on the palate, there is a lovely acid backbone, subtle flavours of stone fruit with complexity from the wild ferment. The palate is creamy from bâtonnage, the wine lingers the length is medium to long.

Food Matching: This chardonnay would go wonderfully with grilled halloumi, both traditional and vegan, with a splash of lemon.

Cellaring Potential:

Drink now to 5 years