

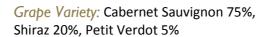
Katnook Estate

COONAWARRA

The Caledonian is named in honour of proud and canny Scotsman, John Riddoch, founder of the Coonawarra wine region. In 1896, Riddoch made his second vintage in the Katnook woolshed, a beautiful limestone building which today houses Katnook Estate's barrel room.

This blend is an exceptional wine. It captures the unique synergy achieved by combining the traditional varieties of Cabernet Sauvignon and Shiraz with a smaller portion of Petit Verdot. A philosophy of blending at Katnook Estate has previously achieved the accolade of the 1987 Jimmy Watson Trophy, when the winemaker blended a Shiraz and Cabernet Sauvignon.





Region: Coonawarra

Harvest: 10 - 23 March 2016

pH: 3.28 Acidity: 6.3g/L RS: <2.5g/L Alc/vol: 14.0%

Oak Maturation: Select parcels of wine were matured for approximately four months in American oak barrels (19%), and older French oak (14%).

Vintage: Coonawarra's 2016 vintage was an early one. An ideal growing season of slightly above average temperatures and dry conditions produced outstanding red fruit that expresses vibrant fruit flavours and strong varietal characters.

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

Food Matching: Roast beef with red wine jus, slow cooked Moroccan tagine or some aged cheddar.

Colour: Dark plum.

Nose: Vibrant forest berry fruits, mulberry and ripe plums with hints of spice and chocolate and vanillin oak notes.

Palate: Richly layered dark berry fruit and oak. Black berry, mulberry and spiced plum, enhanced with vanillin oak and fine, lingering tannins.





