Katnook Estate 2009 reds at the Flower Drum.

Katnook Coonawarra Cabernet, Shiraz and Merlot released

KATNOOK ESTATE 2009 REDS RELEASED, November 2011.

This month, Katnook Estate of Coonawarrais releasing its trio of 2009 varietal reds wines Cabernet Sauvignon, Shiraz and Merlot. Katnooks Senior Winemaker Wayne Stehbens says of these wines they show a wonderful generosity and balance, which I associate with Coonawarra. They are lower in alcohol than previous vintages with good tannin structure and depth of colour.
Wayne tasted the trio of 2009 wines over lunch recently at the Flower Drum Restaurant with Phil Hude from Armadale Cellars.

Follow this link to view on You Tube http://bit.ly/vzAtcG

The 2009 vintage was low yielding and of very high quality throughout Coonawarra.

Average winter rainfall ensured good soil moisture throughout budburst in early spring. Rain and frost thankfully held off over spring and strong canopy growth ensued. Flowering was prolonged due to cloud and wind in November, reducing fruit set especially in Cabernet Sauvignon.

January was a testing time with a mini heatwave, followed by slightly below average temperatures for the rest of vintage, which ran from mid March until early May - the latest vintage since 2004. The overall effect was a long, slow ripening period resulting in reduced yield, outstanding flavour and colour concentration and lower alcohol.

2009 Katnook Estate Merlot. RRP $40

Katnook Estate is renowned for crafting fuller bodied Merlot styles.

Fruit was gently crushed and fermented in vats, with regular pumping over. The wine was matured in predominantly small French oak barriques for approximately 16 months. Around 40% of these barrels were new, the rest 1-2 years.

Food match rare rib eye fillet with field mushrooms

Suggested cellaring 7-9 years.

pH :: 3.30 Acidity :: 6.2 g/L Alc/vol. :: 13.6%

2009 Katnook Estate Shiraz. RRP $40.

The Katnook Estate style of Shiraz shows white pepper, with cool climate typicity.

After a warm fermentation and short time macerating on skins, the wine matured for 18 months in 20% new French and the remainder older American oak.

Food match lamb back strap , gratin potato and steamed greens.

Suggested cellaring 9-12 years.

pH :: 3.28 Acidity :: 6.3 g/L Alc/vol. :: 13.5%

2009 Katnook Estate Cabernet Sauvignon. RRP $40.

Rated Distinguished in the Langtons V Classification (2010). Langtons describe the Katnook Estate Cabernet Sauvignon style as intense blackcurrant mulberry aromas, generous pure-fruit flavours, finely grained tannins, underlying mocha notes and plenty of flavour length.

A warm ferment and two weeks macerating on skins was followed by maturation for 18 months in 35% new French Barriques and 65% previously filled French and American oak.

Food match twice roasted duck in red wine reduction.

Suggested cellaring 10-12 years.

pH :: 3.45 Acidity :: 6.2 g/L Alc/vol. :: 13.5%

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