



WINGARA WINE GROUP
GROUP FREIXENET

New release Katnook wines in Lean+Green bottles.

Environmentally friendly bottles and QR codes make their debut.

Two new Katnook Founder's Block red wines have been released- 2009 Shiraz (RRP \$20) and 2008 Merlot (RRP \$20) crafted exclusively from fruit at Katnook Estate. The Founder's Block style offers terrific value for money from the heart of Coonawarra...and both wines are a first in packaging...

Katnook Founder's Block 2008 Merlot , RRP \$20

This is the first Katnook Founder's Block wine to be bottled in Lean+Green Premium Claret bottles, which weight 410g instead of the standard 580g. This gives a 23.5% reduction in Co2 and water use per container.

pH: 3.37 Acidity: 6.0g/L Alc/vol: 13.5%

2008 challenged with seasonal variability. It started with a cool spring, followed by one of the hottest periods on record in March, then cooling down nicely towards the end of vintage. This led to higher maturity levels and great concentration of flavour and colour.

Following fermentation, a small proportion of this Merlot was matured in French and American oak for 3 months. The Founder's style is intended for short to medium term drinking, with the 2008 Merlot expected to cellar nicely until 2014.

Katnook Founder's Block 2009 Shiraz, RRP \$20

This label is the first in the range to bear a QR (Quick response) code, which are readable by smart phones and linked to the production and tasting notes for this wine.

pH: 3.27 Acidity: 6.2g/L Alc/vol: 13.5% The 2009 vintage was preceded by a brief blast of heat with four consecutive days of record high temperatures in Coonawarra. Fortunately, healthy vine canopies shielded vines from any major damage. Cool to mild temperatures and dry conditions followed, providing a long, slow ripening period. Half of this wine matured in French and American oak for 9 months. Suggested drinking window is from now until 2016.

Katnook Estate 2008 Chardonnay

2008 was a terrific vintage for this variety. Above average temperatures coupled with a long, dry season resulted in concentrated flavours of ripe pear and nuts. Fruit for this wine was harvested between the 25th February and 17th March 2008.

One third of this wine was barrel fermented in new French oak, 45% fermented in older French and American oak, while the remainder did its stuff in stainless steel. The yeast lees of the wine in oak were stirred weekly post ferment and a small proportion underwent malo lactic fermentation.

Suggested cellaring for the 2008 Chardonnay is up to 7 years.

pH: 3.36 Acidity: 5.7g/L Alc/vol: 13.5%

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