

Katnook Estate

Coonawarra

Katnook Estate 2000 Odyssey

Region: The fruit for this wine was harvested from our Katnook Estate vineyard in Coonawarra.

Vintage Conditions: 2000 season was ideal, slightly above average temperatures and very dry conditions. An early bud burst with a cool spring was followed by above average temperatures during summer and veraison. Fine conditions through out the harvest period, allowing fruit to be picked at optimum maturity, and without any disease pressures. Yields were slightly below average, the wines display very good varietal flavours with good ripeness and good palate depth.

Harvest Date: Mid to late April

Oak Maturation: Matured for over 40 months in predominantly first use French oak 225 litre barrels.

Grape Variety: 100% Cabernet Sauvignon

Winemakers Comments: Wayne Stehbens

Colour: Intense dark plum with brick red edges.

Nose: A complex array of ripe fruit and oak matured tones. Rich fruit aromas of plums, prunes and subtle dusty mulberry fruit combined with extended oak maturation aromas of mocha and roasted coffee bean with some chocolate and sweet vanilla.

Palate: A richly layered palate structure of ripe fruit and oak maturation flavours. Soft and mouth filling, with ripe plum and mulberry fruit flavours seamlessly combined with oak maturation flavours of mocha, chocolate and vanilla from the long oak maturation period. Very fine, slightly dusty lingering tannins complement the lush palate structure .

Wine Specifications:

Alc/Vol: 14.5%

pH: 3.32

Acidity: 7.4g/l

Suggested Cellaring Potential:

Suggested cellaring is medium to long (10 to 20 years).

