

Katnook Prodigy Coonawarra Shiraz 2008

10th Vintage Release Prodigy (Pre Release notes)*

Grape Variety :: Shiraz
Region :: Coonawarra
Harvest :: 17th April to 12th May
pH :: 3.50 **Acidity ::** 6.2 g/L **Alc/vol. ::** 14.5%

Oak Maturation ::

Oak maturation to date (Nov 09): Matured for approximately 16 months in small 225 barriques of which 31% were new French oak, 44% new American and 25% older French barriques.

Vintage Conditions ::

2008 Coonawarra vintage is remembered not only for its quality, but also the seasonal variability including spring frosts, above average summer temperatures and an unseasonably warm spell in February. During veraison, slightly above average temperatures and dry conditions produced fruit in excellent condition. Shiraz flavours are typically fruity with subtle spices. The wines have good ripe varietal expression, excellent colour and flavour with firm tannin structures. Higher alcohols for these wines are the order of the day.

The Prodigy is made from small parcels of grapes harvested off sites that have consistently produced fruit of outstanding depth of fruit flavour and colour.

Cellaring Potential ::

Suggested cellaring is medium to long term, 10-20 years.

Food Matching ::

The rich flavours of Prodigy are perfected suited to a pepper crusted lamb rack served on ratatouille and horseradish mash.

Colour ::

Deep dark plum with crimson and purple hints.

Nose ::

A rich and complex array of fruit, oak and subtle maturation aromas. Attractive ripe raspberry and plum fruit with subtle licorice spice tones. Sweet vanillin and subtle light toast adds complexity to the fruit aromas.

Palate ::

A richly layered palate structure with ripe fruit, oak and maturation flavours seamlessly combined. Raspberry and plum fruit with sweet spices of licorice and light lingering pepper are a feature. Subtle oak with fine lingering tannins are in harmony with the palate structure.

Wayne Stehbens, Senior Winemaker
November 2009



*Pre-release tasting notes produced for AWI Tasting, Singapore, 30th November 2009