



# Katnook Estate

COONAWARRA

Steeped in heritage and tradition, the Katnook Estate range of premium quality, single varietal wines are crafted from selected distinguished vineyards and are an expression of the classic and unique characteristics of the Coonawarra wine region.

Katnook Estate range is represented in the 'Excellent' category of the Langton's VI, Classification of Australian Wine.

## Chardonnay 2022



*Grape Variety:* Chardonnay

*Region:* Coonawarra

*pH:* 3.18 *Acidity:* 6.5g/L  
*RS:* 0.8g/L *Alc/vol:* 13.7%

*Vintage:*

Vintage 2022 in Coonawarra was strong. Consistent and complimentary weather conditions, high quality fruit and moderate to good yields have produced an exceptional Chardonnay.

*Oak Maturation:*

This Estate grown chardonnay is pressed straight to oak, giving complexity to the barrel selection process at blending time. The wine is wild fermented, utilising the indigenous yeast found in the vineyard, winery and oak. The wine spent 7 months in 12% new French oak Puncheons and hogsheads, with the remainder being older French oak hogsheads. The wine underwent bâtonnage to build complexity and mouthfeel.

*Colour:* Pale straw with green hue

*Nose* This is an elegant chardonnay, with complex aromas of wet limestone, cashew butter, peach skin and preserved lemon.

*Palate:* This Coonawarra Chardonnay offers both texture and drive. There are wonderful flavours of peach skin intermingling with lovely savoury tones of citrus, kaffir lime and cashew nuts. The mouthfeel is full yet driven, phenolic texture is in tune with natural acidity, the palate is long, linear and refreshing.

*Food Matching:* This chardonnay would go pair well with grilled halloumi, both traditional and vegan with a splash of squeezed lemon.

*Cellaring Potential:*

Drink now to 5 years