



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.



Chardonnay 2023

Grape Variety: Chardonnay

Region: Coonawarra

pH: 3.24 *Acidity:* 7.3g/L
RS: 0.52g/L *Alc/vol:* 13.3%

Vintage:

Cooler conditions resulted in a later than average harvest. The 2023 vintage in the Coonawarra produced whites with elegant fruit characteristics, vibrant aromatics, and high natural acidity.

Oak Maturation:

This chardonnay is pressed and settled for 12-24 hrs before being racked 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 16% 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, complexing flint and subtle nuances of stone fruits, yellow grapefruit, cashew butter with a fresh citrus overtone.

Palate: This Coonawarra chardonnay offers both texture and drive. The elegant nature of this wine continues the palate. There is a lovely acid backbone, driving flavours of stone fruit, lemon pith, cashew nuts and struck-flint complexity from wild ferment. This Chardonnay is full yet driven, with a finely textured, long, linear, and refreshing palate.

Food Matching: This chardonnay would go pair well with roast chicken or grilled mediterranean vegetables.

Cellaring Potential:
3 -5 Years