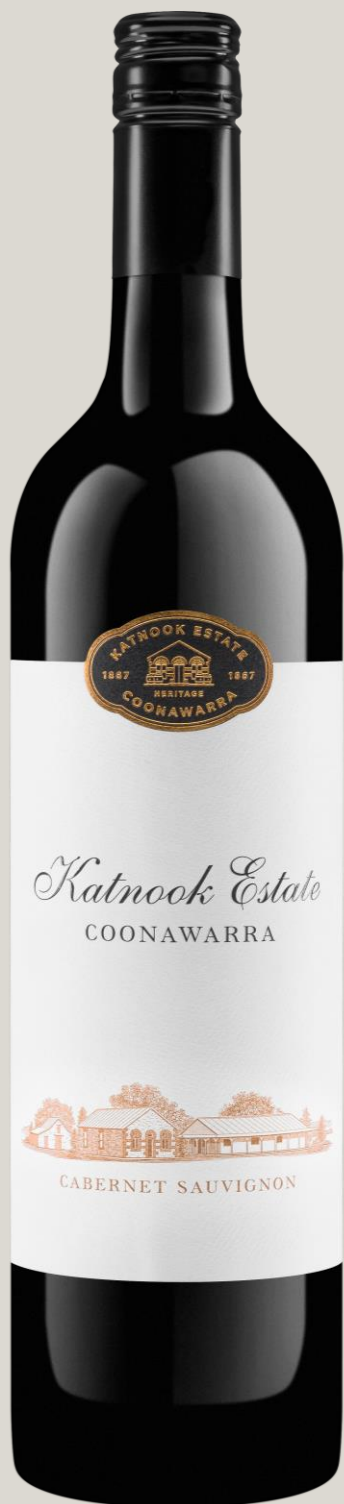




Cabernet Sauvignon 2024

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.



Grape Variety: Cabernet Sauvignon

Region: Coonawarra, South Australia

pH: 3.54

Acidity: 6.6 g/L

RS: 0.6g/L

Alc/vol.: 14.0%

Vintage Conditions:

The 2024 Coonawarra vintage was shaped by an unusual mix of early warmth followed by a cool, wet spring, which led to reduced yields but healthy vine growth. A mild ripening period with warm days and cool nights resulted in excellent flavour development and has resulted in wines with intense colour, strong tannin structure, and great aging potential. Overall, it's being hailed as a standout vintage with elegance and depth.

Oak Maturation:

Matured in 28% new French Hogshead and Barriques

Food Matching:

Pairs perfectly with grilled ribeye steak – marbled richness compliments Cabernet Sauvignon's firm tannins and dark fruit intensity.

Colour:

Deep ruby with a bright, clear rim

Nose:

Intense aromas of blackcurrant, blackberry and dark cherry mingle with herbal notes of chocolate and mint. Subtle cedar, tobacco, and a hint of graphite add complexity, supported by gentle French oak spice. The nose is both fresh and layered.

Palate:

Medium to full-bodied with firm, structured tannins and lively acidity. Flavours echo black fruits, cassis, and savoury herbs, balanced by fine oak influence of vanilla and spice. The finish is long with lingering dark fruit and subtle earthy notes.

Cellaring Potential:

This wine has potential to cellar for 5-10 years, peak drinking in 2032.