



Prodigy 2022

Our vision for Katnook Prodigy is to handcraft a timeless Coonawarra Shiraz to stand in company with the finest in the world. Awarded Langton's "Excellent" accolade, this limited release wine is produced only in vintages when a superior quality is achieved. Crafted with meticulous attention to detail, Katnook Prodigy displays a seamless blend of intense fruit and oak maturation. An elegant, refined, lively yet supple shiraz that shows all the hallmarks of a cool climate style wine.



Grape Variety: Shiraz

Region: Coonawarra, South Australia

pH: 3.49 **Acidity:** 7.2g/L

RS: <1 g/L **Alc/vol.:** 14.6%

Vintage Conditions:

Coonawarra experienced another strong vintage in 2022. Reasonable winter and mid spring rains, providing sound conditions for the vines growing season. Mild and stable weather conditions with minimal heat fluctuations coupled with cool night-time temperatures ensured an extended ripening period and exceptional fruit quality during harvest.

Katnook Prodigy is created from small parcels of premium Shiraz grapes sourced from sites that have consistently produced fruit with outstanding depth of flavour, excellent colour and firm tannin structures.

Oak Maturation:

Matured in large format French oak Foudre's, 35% new.

Food Matching:

The concentrated flavours of Prodigy will match full flavoured dishes such as slow cooked lamb spareribs, sizzling Mongolian beef or blue cheese and wild mushroom crumble.

Colour:

Medium crimson with magenta hue.

Nose:

This cool climate shiraz has an inviting nose of violets, white pepper and spice entwined with bright blue and black fruits, Danish and a touch of cedar - the aromatics are inviting.

Palate:

This wine expresses elegance and purity, perfectly capturing the cool climate from which it hails. The palate is lively with bright rich fruits of blueberry and mulberry supported by complexing flavours of sandalwood, white pepper, and spice. Balanced acidity with finely textured, velvety tannins, creates a luxurious, supple mouthfeel, that has a remarkable persistence of flavour.

Cellaring Potential:

Cellared correctly, Prodigy will age gracefully for over 10 years.