

Katnook Founder's Block Merlot 2004

Katnook
FOUNDERS
BLOCK

Grape Variety :: Merlot

Region :: Coonawarra

Harvest :: 16th April to mid May

pH :: 3.5 **Acidity** :: 6.1g/L **Alc/vol** :: 13.5% alc/vol

Vintage :: The 2004 season started with an average spring and near perfect flowering which produced above average yields. A cool summer followed by a cool and dry veraison delayed harvest, which will be recorded as one of the latest ever. This allowed the fruit to be picked with excellent flavour, acid and sugar balance.

Oak Maturation :: Matured in small oak barrels over approx 18 months in predominantly small French Barriques. Of these barrels, 26% were new & mostly French with a small number of American barrels used.

Cellaring :: This wine will benefit from medium term cellaring (4-6 years).

Food Matching :: Try with a slow roasted beef stew.

WINEMAKER'S COMMENTS

Appearance :: Plum reds with purple & light garnet tinges.

Nose :: Attractive redcurrant and cherry fruit, are combined with light fresh earthy and mushrooms tones. The oak is subdued, with light smoky and cedary edges.

Palate :: A medium bodied wine with a generous palate structure showing savoury cherry and red currant fruit combined with very light dusty oak flavours and fine tannins. An attractive merlot with soft tannins and an appealing lingering fresh finish.

