



katherine hills

Katherine Hills brings you richly balanced, ready to drink wines with full fruit aromatics, delicious palate weight and great length of flavour.

Now packaged with the award winning Lean and Green™ bottle. Same premium look but 18% - 28% lighter, less water, less energy, more freight efficient.



VINTAGE

2010

REGION

South Eastern Australia

COLOUR

Dark cherry with purple hues

BOUQUET

Lifted aromas of dark berries and plums with a hint of licorice

PALATE

Rich dark berry flavours with nuances of chocolate and spice, finishing with fine lingering tannins

WINEMAKING
TECHNIQUES

Grapes are picked on both colour and flavour development. Picked at night to enable a cold onset to fermentation. Once crushed they are then fermented for 7-10 days at around 20 degrees, in small batches using neutral yeast, to allow regional fruit expression.

The ferment is then pressed using an airbag press. A soft pressing is used, so we do not extract the bitter tannin, producing a fruit driven style of wine.

After we have pressed the wine, it is allowed to go through natural malolactic fermentation. Following maturation the wine is blended and prepared for bottling.

ALCOHOL

14.5%

PH

3.52

ACIDITY

6.05 g/L

SUGAR

2.6 G/F

WINEMAKER

Justin Coates

FOOD MATCH

Rack of Lamb