



We recently played a game of 7 questions with some of Coonawarra's up-and-coming winemaking talent and here's what we learnt!

Introducing...

Lauren Hansen from Penley Estate

🍷 What excites you about Coonawarra?

In a word, potential! It feels like we're on the cusp of our next chapter. We're a region with incredible history, but we're also evolving.

🍷 How does Coonawarra's history influence your winemaking style?

I'd love to think I could make a Cabernet that someone might drink in 20+ years, but I also want to make a wine someone can grab and drink now. History is important, but so is evolution.

🍷 What does the future of Coonawarra look like?

EXCITING! New faces are stepping in, new brands are popping up, experimental ranges are slotting into existing brands and there's a lot of vineyard research and redevelopment taking place.

🍷 Can you share something people might be surprised to discover about the region?

There's more to Coonawarra than just Cabernet and good dirt. It's an incredible community full of passionate yet humble people.

🍷 What's a quintessential Coonawarra food and wine pairing we should all try at home?

Penley Estate Francis Cabernet Franc with dumplings.

🍷 What's your ultimate 'non-wine' indulgence?

Ducking across to Robe for a swim at Long Beach after work on a hot day. The beach really is my happy place!

🍷 In 3 words, what's your winemaking style?

Respect the fruit.

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#PenleyEstate #AdelaideGreatWineCapital  
#WineMediaCadet



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Introducing...

Jacinta 'JJ' Jenkins from Balnaves of Coonawarra

- 🍷 What excites you about Coonawarra?  
The younger generation of winemakers. Sharing knowledge, supporting one another, but having different winemaking styles, which is awesome!
- 🍷 How does Coonawarra's history influence your winemaking style?  
Our rich geological history—seen in our vineyard soil profiles and in the Naracoorte Caves, sinkholes and beautiful limestone coastline—along with the Penola Fruit Colony's establishment in the 1890s, provides us with a great foundation. I aim to craft wines that honour this heritage whilst also continuing to evolve and reflect a sense of place.
- 🍷 What does the future of Coonawarra look like?  
The continued evolution of innovation with a strong focus on research, development and sustainability. We need to continually adapt to meet future climatic needs and other challenges.
- 🍷 Can you share something people might be surprised to discover about the region?  
There's a fantastic Penola Coonawarra Arts Festival in May; exhibitions, live music and performances. Definitely worth the trip!
- 🍷 What's a quintessential Coonawarra food and wine pairing we should all try at home?  
Balnaves Chardonnay with fresh Flake and chips (a combo I go for when on the beach in Robe)
- 🍷 What's your ultimate 'non-wine' indulgence?  
Baking desserts, but I need to remember to share them!
- 🍷 In 3 words, what's your winemaking style?  
Considered, detail-oriented and expressive.

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Introducing...  
Daniel McNicol from Katnook Estate

🍷 What excites you about Coonawarra?  
The modern Coonawarra style is evolving. Precision viticulture, vineyard redevelopment, new clones and rootstocks, and refined oak usage are resulting in consistently high-quality wines that display purity and fruit expression.

🍷 How does Coonawarra's history influence your winemaking style?  
Our reputation for world-class Cabernet is always front of mind. I believe great wine starts in the vineyard. Respecting and understanding the vineyard is paramount to making wines expressive of the site and region in which they are grown.

🍷 What does the future of Coonawarra look like?  
Though I believe Cabernet will always be our hallmark, we are seeing emerging varieties, styles and expressions being released. More modern 'drink now' styles—elegant and approachable on release yet retaining age-ability.

🍷 Can you share something people might be surprised to learn about the region?  
We enjoy the benefits of the Bonny Upwelling throughout our ripening season. This cold body of water comes up from Antarctica, cooling temperatures and helping our grapes develop complex and intense flavour whilst retaining good acidity.

🍷 What's a quintessential Coonawarra food and wine pairing we should all try at home?  
Katnook Cabernet with braised lamb shanks and duck fat roasted potatoes.

🍷 What's your ultimate 'non-wine' indulgence?  
Exploring offroad, usually with a Coopers Pale or Swell Golden Ale in hand.

🍷 In 3 words, what's your winemaking style?  
Tradition with innovation.

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#KatnookWine #AdelaideGreatWineCapital  
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Introducing...

Rachel McBryde from Katnook Estate

🍷 What excites you about Coonawarra?

The diversity of ideas and wine styles that are down here. The relationship between generations of winemakers is collaborative and inclusive in a way I haven't seen in other regions. Everyone is open but at the same time has so much love for the great wines that have gone before.

🍷 How does Coonawarra's history influence your winemaking style?

The longevity of the great wines from the region makes it hard not to aspire to create something that I want to open in 50 years. At the same time, its progressive nature also means new ideas and people are always welcome. Growth is a big part of the region's history too.

🍷 What does the future of Coonawarra look like?

Growth and evolution. Cabernet is still king and with very good reason, but there are a lot of different interpretations of what that looks like and more people are playing with newer varieties and styles that are looking fantastic.

🍷 Can you share something people might be surprised to discover about the region?

It's not just a small, old country town. And, that there's a really positive and exciting arts scene that's super eclectic and inclusive.

🍷 What's a quintessential Coonawarra food and wine pairing we should all try at home?

Katnook Amara Cabernet Sauvignon with low and slow BBQ, mac and cheese and collard greens.

🍷 What's your ultimate 'non-wine' indulgence?

That's an easy one—I like food.

🍷 In just 3 words, what's your winemaking style?

Vineyard comes first.

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