



WYNN'S
COONAWARRA ESTATE



THE ESTATE THAT MADE
COONAWARRA FAMOUS

Wynns Coonawarra V&A Lane Cabernet Shiraz 2018

The Cabernet vineyards from V&A Lane have been important contributors to Wynns' top wines for many years. However this area is also gaining a reputation for a great Shiraz and a marriage of the two varieties in a part of Wynns history, going back to its earliest blends.

Winemaker Comments: Sarah Pidgeon

Varieties

72% Cabernet Sauvignon 28% Shiraz from vineyards along V&A Lane

Vintage Conditions 2018

Winter and Spring rainfall was excellent at 20% above long term averages, soil moisture was replenished, and limestone aquifers recharged. Summer temperatures advanced veraison by two weeks, to the end of January. A strong coastal upwelling cooled March, and extended the ripening period such that Cabernet was harvested in line with long term harvest dates (6th April) predominantly from the last week of March through the first two weeks of April. The yields were moderate, and the slow cool ripening was very even – an ideal finish.

Wine Analysis

Alcohol 13.3%

pH / Acidity / Residual Sugar pH – 3.57, TA – 6.3G/L, sRS – 0.3 G/L

Peak Duration

Enjoy on release or cellar carefully for up to 15 years.

Maturation

14 months in new and seasoned French oak barrels

20% new puncheons, 80% 1-3 yo hogsheads

Colour

Dark crimson.

Nose

Mulberry, blackberry and blood orange with subtle nutty and black spice notes.

Palate

Co-fermentation of the two varieties creates a rich and textured style, with unique tannin structure. A long time on skins after ferment takes the naturally rich fruit into savoury and complex territory. Dark brambly fruits are layered with black tea, aniseed and peppery spices. Velvety tannin creates depth and is defined by crisp acidity and beautiful line, leaving the palate full and long with a smoky gravelly finish.

Perfect Pairing

Black garlic risotto with porcini mushrooms and aged parmesan. The umami rich ingredients mirror the complexity of this classic, savoury blend.

Baked salt cod with potatoes and celeriac. Iconic

Norwegian dried cod is the hero of this potted baked dip. Served with lightly charred flatbreads, it provides a salty depth that matches well with the V&A Lane blend.