



WYNNS  
COONAWARRA ESTATE



THE ESTATE THAT MADE  
COONAWARRA FAMOUS

## V & A Lane Cabernet Shiraz 2012

V&A Lane is a long, straight road that dissects Coonawarra's famous terra rossa strip at its midpoint. Estimated to be surveyed in the 1850s, the lane divides the original electorates of Victoria and Albert. Traditionally, it has been used as a landmark to separate northern and southern vineyards in Coonawarra, and is a prestigious and sought after locality for growing both exceptional Cabernet Sauvignon and Shiraz.

This wine honours Wynns' prized vineyards along V & A Lane. The Cabernet vineyards from V&A Lane have been important contributors to Wynns' top wines for many years, and have great pedigree. This area is also gaining a reputation for great Shiraz, and a marriage of the two varieties is part of Wynns' history, going back to its earliest blends. The distinctive fruit from these vineyards has a signature density and richness; the defining characteristic of this location along the Coonawarra strip.

### Winemaker Comments Sarah Pidgeon

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#### Vineyard Region

100% Coonawarra from vineyards along V&A Lane

#### Vintage Conditions

2012 is an excellent vintage. A low yielding and early long ripening season provided optimal flavor.

#### Wine Analysis

##### Harvest Date

pH 3.58

Acidity 6.5g/L

Alcohol 13.5%

Residual Sugar 0.5g/L

##### Bottling Date

Peak Drinking Cellar carefully for 5 - 12 years

#### Grape Variety

68% Cabernet Sauvignon 32% Shiraz from vineyards along V&A Lane.

#### Maturation

16 months in a combination of 32% new and balanced older French oak hogsheads and barriques.

#### Colour

Deep Crimson

#### Nose

Violets, brambly wild berries, sweet spice, tobacco leaf and cedar.

#### Palate

Co-fermenting the Cabernet and Shiraz has created a core of harmony for this wine. The wine offers bright red fruit to opulent dark fruit layered between black olive savoury nuances. The fruit structure is elegantly framed by refined satin like tannins, adding silky texture and complexity, allowing for slightly gravelly minerality on the finish, increasing the length and depth of flavour.