



WYNNS  
COONAWARRA ESTATE



## Black Label Cabernet Sauvignon 2016

Wynns Black Label Cabernet is a true icon of Australian wine. First produced in 1954, it has a reputation for ageing gracefully and displaying excellent varietal and regional characteristics. The wine is produced from only the top quality 20 to 25 per cent of Cabernet Sauvignon fruit grown in our terra rossa vineyards.

A wine of style and stature - and a perennial favourite in auction circles - 'Black Label' is one of Australia's most collectable wines and Australia's benchmark Cabernet Sauvignon. It consistently delivers potential for medium to long-term cellaring.

### Winemaker Comments: Sue Hodder & Sarah Pidgeon

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#### Variety

Coonawarra Cabernet Sauvignon

#### Vintage Conditions 2016

A very warm and dry spring led to early flowering, veraison and harvest. The warm November temperatures were ideal for good berry set necessitating extensive green harvest (thinning) for quality. The grape ripening months of February and March were influenced by a cold "upwelling" off the coast but overall, a warmer- than-average Coonawarra vintage. We describe our 2016 wines as being at the "fuller" end of our long-term Wynns Coonawarra flavour and style spectrum.

#### Wine Analysis

Alcohol 13.8%

pH / Acidity / Residual Sugar 3.58pH/6.3/dry (0.4g/L)

#### Peak Duration

Enjoy on release, or cellar carefully for 8 to 21 years

#### Maturation

16 months in new (30%) and seasoned French oak. 63% Hogsheads, 31% barriques, 6% vats

#### Colour

Vibrant purple hue with intense black core

#### Nose

Juicy mulberries and red cherries. Hints of dark fruit with creamy oak

#### Palate

Medium bodied cassis flavours supported by fine tannins and integrated French oak. A generous soft palate reflecting the warmer Coonawarra vintage.

#### Perfect Pairing

Oven Dukkah crusted Salmon with roasted potatoes and leafy greens.

#### Why?

Salmon and Wynns Black Label Cabernet are a Classic Pairing (in Sue houses at least). A Dukkah crust adds a zingy crunch, just as the subtle dried mint aromas add a background note to the wine.