

WYNNS COONAWARRA ESTATE



# V&A Lane Cabernet Shiraz

2016

The Cabernet Sauvignon 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 is a part of Wynns history, going back to its earliest blends.

# Winemaker Comments: Sue Hodder & Sarah Pidgeon

## Varieties

74% Coonawarra Cabernet Sauvignon, 26% Coonawarra Shiraz

Selected from vineyards along V&A Lane

## 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 13.4% pH / Acidity / Residual Sugar 3.58pH/6.5/dry (0.4g/L) Peak Duration Enjoy on release, or cellar carefully for up to 15 years

## Maturation:

17 months in new and seasoned French oak.22% Puncheons, 47% Hogsheads, 31% Barriques

**Colour:** Dark crimson

#### Nose:

Mulberry fruit with gentle nutty and black spice overtones

#### Palate

Co-fermentation of the two varieties creates a rich and textured style, with unique tannin structure. Targeting a long skin soak takes the naturally rich fruit into savoury and complex territory. Dark brambly fruits are layered with smoky black tea fragrances and black 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**

Barley risotto with garlicky mushrooms

*Why?* The nuttiness and interesting texture of barley makes for a fresh twist on this classic dish. The earthiness of mushrooms and the savoury and berry notes of the V&A blend work some magic together.