



Black Label Cabernet Sauvignon 2020

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

Variety

Coonawarra Cabernet Sauvignon

Vintage Conditions 2020

Coonawarra received good winter rainfall during the May to September period and terra rossa soil profiles were full for budburst, with some limestone aquifer recharge taking place. Early growing season rainfall from budburst to flowering was moderate, in line with long term average. Despite adequate and timely rainfall in the Coonawarra growing season, good solid moisture was no match for the cold southerly winds at the delicate flowering and set phase. Consequently, low yields resulted. Hot weather in December was the exception in an otherwise mild year.

Wine Analysis

Alcohol 13.9%

pH / Acidity / Residual Sugar 3.54pH/6.9/ 0.3g/L

Peak Duration

Enjoy on release, or carefully cellar for up to 10+ years

Maturation

16 months in new (21%), 1-year old (38%), 2-year old (31%) and 3-year old (10%) French oak barrels.

Colour

Medium crimson red with a dark core

Nose

Dark and subdued cola type aromas with mint and lavender.

Palate

Well balanced tannins with dark but lighter fruit. Finish is long and even.

Perfect Pairing

Salmon fillets poached in a light miso broth.

Why?

The elegance of the 2020 vintage calls for a more delicately flavoured dish. Salmon is a perfect pairing. The 2020 cabernet has lighter, slightly savoury flavours and very soft tannins. The poached salmon is delicate, yet flavoursome without sweetness.