



WYNNS
COONAWARRA ESTATE



V&A Lane Shiraz 2016

V&A Lane is a long, straight road that dissects Coonawarra's famous terra rossa strip at its midpoint. Surveyed in 1851, the lane divides the original electorates of Victoria and Albert, and the area is celebrated for exceptional Cabernet Sauvignon and Shiraz wines.

Winemaker Comments: Sue Hodder & Sarah Pidgeon

Variety

100% Shiraz from V&A Lane vineyards

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 13.5%

pH / Acidity / Residual Sugar 3.77pH/6.3/dry (0.1g/L)

Peak Duration

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

Maturation:

13 months in 1yo French oak barrels

54% hogsheads, 46% puncheons

Colour

Bright crimson

Nose

Lifted cranberry, orange blossom and fresh pastry notes.

Palate

Bright cherry and blueberry complements more savoury elements of stalks, pastry, and spice. Cloud-like tannin gives an expansive tone, and guides the pure fruits though to the lingering crushed pepper and cinnamon on the finish. This is an early ripening, early harvested wine. The resulting freshness and brightness with moderate alcohol but many layers of flavour has become a signature of the V&A Lane.

Perfect Pairing

Assemble an easy and impressive plate of international and local cheese, along with some local quince jam on the side to add fragrance to the plate.

Why?

The lifted perfumes in V&A Lane Shiraz sings alongside this simple accompaniment. It's also great just on its own.