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The Estate that made Coonawarra famous

Wynns Coonawarra V&A Lane Shiraz 2019

Amongst the patchwork of Wynns vineyards on the famed terra rossa strip, one special area is V&A Lane. A long, straight road surveyed in 1851 which was the old district boundary between the historical electorates of Victoria and Albert. The mature Shiraz vineyards along V&A Lane ripen early and are among the first picked each season. The resulting wines have a modern appeal being fresh and spicy, yet still maintaining the succulent and silky palate structure of a Shiraz that can proudly take its place on the world stage.

Winemaker Comments: Sarah Pidgeon

Variety:

100% Coonawarra Shiraz from the V&A Lane

Wine Analysis

Alcohol 12.3% pH / Acidity / Residual Sugar pH 3.64, TA 6.5gL, RS dry – 0.3gL

Peak Duration

Enjoy on release or cellar carefully for up to 10 years.

Maturation

14 months in seasoned French oak puncheons (95%) and hogsheads (5%)

Colour Bright crimson.

Nosefresh

Lifted cranberry, magnolia flower and fresh pastry notes. The 50% whole bunches retained in ferment enhance the cool climate florals to next level.

Palate:

Bright cherry and blueberry complement more savoury elements of stalks, pastry, and spice. There is a light yet expansive quality to the palate. The pure fruits though to lingering crushed pepper and cinnamon on the finish. This is an early ripening, early harvested wine. The resulting freshness and brightness with low alcohol and many layers of flavour has become a signature of the V&A Lane wines.

Perfect Pairing:

Fried chicken, with fried Tofu and Cauliflower bites. Sometimes an exceptional take away, some good company and a silky fresh V&A Lane Shiraz is all you need to start your evening right. Fried chicken Southern style or spicy Korean style is fun and low fuss entertaining. Lightly fried Tofu or cauliflower is fresh, crunchy and nutty – a nice foil for the chicken pieces, and this silky bright wine.