



# **Black Label Cabernet Sauvignon** 2021

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, Chris Plummer

## Variety/Region

Coonawarra Cabernet Sauvignon 100% from Wynns own vineyards on the Terra Rossa strip. 25 vineyards were selected as worthy of the black label Cabernet Sauvignon blend in 2021. They were harvested from our best Terra Rossa vineyards over three weeks in April. Our oldest vineyards from the 1950s and 1960s define the style of this iconic Wynns wine. Average vine age of 32 years.

## Wine Analysis

**Alcohol** 13.4%

pH / Acidity / Residual Sugar 3.56pH/6.6/ 0.3g/L (dry)

#### **Peak Duration**

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

# Maturation

Matured for 14 months in new and season French oak barrels (24% new).

60% in 300L hogsheads, 34% in 225L barriques and 6% in 3000L wooden vats.

#### Colour

Deep crimson/red with an intense dark core

#### Nose

There is a great volume of aromatics here for such a young Cabernet. Redcurrant bun, classic cassis, red cherry with some pleasant earthy and savoury depth pushing the fruits notes up. Chocolate, almond and honeycomb notes complement the fruit notes.

#### **Palate**

Plush fruit up front, even and wide across the palate, but not overwhelming. Raspberry and plum are complimented by subtle fragrant oak at the back palate, leading to a clean fine finish.

## **Perfect Pairing**

Hoisin glazed baked salmon with wilted greens

#### Why?

It has become a tradition for us to recommend a Salmon dish with our iconic Cabernet each year, as a way to champion imaginative food matchings with our medium bodied red wines. The smoky and spice notes from the Hoisin glaze mirror the layers of flavour in the Cabernet and enhance the wine's fresh and sayoury characters