



Single Vineyard Johnsons Cabernet Sauvignon 2018

Johnsons Cabernet vineyard, planted in 1954 just south of the Gables Winery and on John Riddoch Road, is certainly respected by Wynns winemakers.

Every vintage we pick fragrant, bright, and distinctive Cabernet grapes from unirrigated, old vines. That this beautiful fruit is grown in shallow soil and the vines have lived through several drought over the past seventy years, is intriguing.

To further understand the climatic adaptations, Wynns Viticulturist, Dr. Catherine Kidman has collaborated with several highly regarded researchers to produce peer reviewed work. She was awarded two important viticulture awards in 2020.

Women in Wine Awards – Viticulturist of the Year and Gourmet Traveller Wine, Viticulturist of the Year.

Winemaker Comments: Sue Hodder

Variety

Coonawarra Cabernet Sauvignon

Wine Analysis Alcohol 13.3% pH / Acidity / Residual Sugar pH - 3.54, TA 6.3G/L, RS dry 0.4 G/L

Peak Duration

Enjoy on release, or cellar carefully until 2040.

Maturation

14 months in French oak hogsheads 24% new, 76% 2yo

Colour

Mid-red with depth of colour

Nose

Redcurrants and red roses. Floral and distinctive, Johnsons terroir at its best.

Palate

The essence of crunchy red fruits. The palate is lively and jubilant with a cool acidity that drives a long finish.

Perfect Pairing

Baked goats curd cheesecake with strawberries.

Why?

Only slightly sweet, with a tangy finish, this style of cheesecake is beautifully contrasted with the fresh acidity of the 2018 Johnsons Cabernet. Strawberry notes

are common to both cheesecake and wine – decadent but not cloying.