



WYNNS  
COONAWARRA ESTATE



THE ESTATE THAT MADE  
COONAWARRA FAMOUS

## Wynns Coonawarra

### V&A Lane Cabernet Shiraz

### 2019

The Cabernet vineyards from V&A Lane have long been looked to for their depth and character as important contributors to Wynns top wines. The inspiration for the V&A Lane Cabernet Shiraz comes from the Wynns 'claret story' that goes back to the 1950s, where wines were made to a style rather than being about exact proportions. For this modern version, the grapes are harvested on the same day and then co-fermented.

## Winemaker Comments: Sarah Pidgeon

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### Varieties

58% Cabernet Sauvignon 42% Shiraz from vineyards along V&A Lane

### Wine Analysis

**Alcohol** 12.4%

**pH/Acidity/Residual Sugar** pH -3.59, TA -6.7g/L, RS dry - 0.3g/L

### Peak Duration

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

### Maturation

14 months in new (30%) and seasoned French oak puncheons

### Colour

Dark crimson.

### Nose

Mulberry, blackberry and blood orange with subtle nutty and black spice notes.

### Palate

Co-fermentation of the two varieties creates a layered and harmonious style, with unique tannin structure. Extra time on skins after ferment takes the naturally rich fruit into savoury and complex territory. Dark brambly fruits are layered with black tea, aniseed and peppery spices. Velvety tannin creates depth and is defined by crisp acidity and beautiful line, leaving the palate full and long with a smoky gravelly finish.

### Perfect Pairing

Deluxe seafood pie. Steeped in British tradition, but very much at home with the wonderful produce available off the Limestone Coast. Make it luxurious by adding fresh calamari, crayfish or pipis to the flaky white fish. A dish that has a combination of lightness from the seafood, and richness from the creamy broth and potato crust. Qualities mirrored in V&A Lane Cabernet Shiraz with its moderate alcohol and savoury, fresh palate.