



WYNN'S
COONAWARRA ESTATE



John Riddoch Cabernet Sauvignon 2018

First made in 1982, the John Riddoch Cabernet Sauvignon was conceived as a flagship wine for Wynn's. John Riddoch himself was a true visionary. Amongst his many achievements are the building of the Wynn's Gabled winery and the establishment of Coonawarra Fruit Colony

John Riddoch Cabernet Sauvignon is made in small quantities from the best available fruit grown on the estate's extensive Cabernet Sauvignon plantings in the heart of the terra rossa soil. It has become a definitive Coonawarra Cabernet Sauvignon, made only in years when grapes of extraordinarily high quality are available, using less than one percent of the top-quality Cabernet Sauvignon grapes.

Winemaker Comments: Sue Hodder & Sarah Pidgeon

Variety

Coonawarra Cabernet Sauvignon

In 2018, three prime terra rossa soil vineyards were selected for the John Riddoch. The average age of these vines was 29 years.

Vintage Conditions 2018

Winter and Spring rainfall was excellent at 20% above long-term averages. Soil moisture was replenished, and the limestone aquifers recharged. Winter was cold, delivering good vine dormancy. Summer was warm, and therefore advanced veraison (colour change) by two weeks to the end of January. A strong coastal upwelling in the waters of the Limestone Coast cooled March temperatures and extended the ripening period. Therefore, Wynn's Cabernet was harvested in line with long term harvest dates, predominantly from the last week of March through the first two weeks of April. Vintage 2018 was a very warm summer followed by a cool autumn for ripening

Wine Analysis

Alcohol 14%

pH / Acidity / Residual Sugar 3.61pH/6.4/dry (0.4g/L)

Maturation

Oak 15 months in French barriques and hogsheads. 35% new, remainder 2-3-year-old barrels.

Colour

Deep crimson/red with an intense dark core.

Nose

A fresh and inviting aroma of red and black cherries. Dried mint and fresh violets add florals.

Palate

This is a wine of great freshness balance and power that will certainly reward good cellaring. A seamless line of perfectly ripe fruit is supported by a fine tannin framework.

Perfect Pairing

Braised Pork Scotch with lemon zest, garlic, and sage. Served with Polenta.

Why?

John Riddoch is a medium-bodied Cabernet with bright fruit and, as such, does not show dark or charry flavours. Therefore, I suggest a low-char yet rich and delicious pairing such as this pork dish