



## V&A Lane Cabernet Shiraz 2022

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. The purpose of V&A Lane wines is to showcase a contrasting wine style from our two most beloved grape varieties. A purposely early harvest to highlight a fresh red fruit spectrum, naturally lower alcohol, wild ferments, and the use of larger oak for maturation are just some of the techniques employed to make these beautiful food friendly wines.

**Winemaker Comments:** Sarah Pidgeon

---

### Variety

Cabernet Sauvignon 60% Shiraz 40% from vineyards along V&A Lane on Coonawarra's Terra Rossa strip.

### Vintage Conditions 2022

Overall, the 2022 Coonawarra vintage was a high-quality year without any obvious climate change impacts. After a cold start to the season, Budburst occurred in a cool spring. Thankfully, flowering week was ideal – warm temperatures with no wind – resulting in an even berry set. The ideal flowering conditions and above average temperatures led to even red coloring with minimal variability between bunches. Harvest dates ranged from late April into May. This is in line with long term average dates for Wynns Coonawarra Estate. Vintage 2022 exemplifies the Wynns Coonawarra Estate medium bodied age worthy style.

### Wine Analysis

**Alcohol** 12.3% **pH** 3.66 **Acidity** 6.4g/L **Residual sugar** 0.3g/L

### Peak Duration

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

### Maturation

Matured for 11 months in new and seasoned French oak barrels 78% puncheons - 22% new, balance 1-3year old, 22% 3year old barriques.

### Color

Crimson

### Nose

This wine is bursting with fruit aromas, framed by complexity from slaty and mossy notes. Perfumed notes of crushed orange blossom, pomegranate and a hint of dried orange peel.

### Palate

Co-fermentation of the two varieties creates a layered and harmonious style, with unique tannin structure. This is perfectly controlled fruit, savoury and svelte with effortless flow. Pomegranate and dried orange peel mingle with a lightly herbal hint of tart olive, sour cherry, and fresh almond ginger cake. The wine is beautifully fresh throughout with a pleasant clip of dry tannin giving a nod to the regal claret style.

### Perfect Pairing

Lamb, pomegranate and pistachio pizza with rocket and whipped feta. The complexity of savoury, fruit and tart notes in this dish harks back to the mesh of flavours in this wine.