

WYNNS COONAWARRA ESTATE



V&A Lane Shiraz 2021

Amongst the patchwork of Wynns vineyards on the famed terra rossa strip, one special area is V&A Lane. A long, straight road surveyed in 1851 which was the old district boundary between the historical electorates of Victoria and Albert. The mature Shiraz vineyards along V&A Lane ripen early and are among the first picked each season. The resulting wines have a modern appeal being fresh and spicy, yet still maintaining the succulent and silky palate structure of a Shiraz that can proudly take its place on the world stage.

The purpose of V&A Lane Shiraz is to showcase a contrasting wine style from one of our most beloved grape varieties. A purposely early harvest to highlight a fresh red fruit spectrum, naturally lower alcohol, whole bunch inclusion, 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/Region

100% Coonawarra Shiraz from vineyards on V&A Lane on Coonawarra's Terra Rossa strip. Average vine age 49 years.

Winemaking

Harvested on 17th March. Natural ferment in an open fermenter. 50% whole bunch.

Wine Analysis

Alcohol 12.7%

pH / Acidity / Residual Sugar 3.61pH/6.5/ 0.1g/L (dry)

Peak Duration

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

Maturation

14 months in seasoned French oak puncheons100% puncheons, 2-6 years old.

Colour

Bright crimson.

Nose

Roasted strawberry, magnolia flower and fresh pastry notes. The 50% whole bunches retained in ferment enhance the cool climate florals to next level.

Palate

Bright cherry and blueberry complement more savoury elements of stalks, pastry, and spice. There is a light yet expansive quality to the palate. The pure fruits flow through to lingering crushed pepper and a biscuity finish. This is an early ripening, early harvested wine. The resulting freshness and brightness with low alcohol and many layers of flavour has become a signature of the V&A Lane wines.

Perfect Pairing

Korean vegetable pancake with brown vinegar dipping sauce and kimchi

Why?

Fresh and simple Korean comfort food that is healthy and delicious and allows this lovely wine to take centre stage.