



## V&A Lane Shiraz 2022

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

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#### Variety

100% Coonawarra Shiraz from vineyards on V&A Lane on Coonawarra's Terra Rossa strip. Vine age 50 years.

#### 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 12.4%

pH 3.65 Acidity 6.2g/L Residual sugar 0.5g/L

#### Peak Duration

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

#### Maturation

Maturation for 10 months in seasoned French oak 90% puncheons, 10% hogsheads 1 to 8 years old

#### Color

Bright cherry red

#### Nose

Pure fresh first pick Cherries, beautifully fresh and bright. A dusting of cinnamon and half-dried roses. The 30% whole bunch provides background perfume to further elevate the florals.

#### Palate

A burst of clear cherry and mulberry fruit, gently supported by soft natural acidity. There is amazing intensity in this lower alcohol, early harvested style. Slow-building powdery coating tannin frames the gorgeous bright fruit and controls the shape with a light rein. Ripe but fresh fruit notes with an enjoyable ease in the palate which gives way to remarkable complexity without challenge. A lingering and lightly mossy, stemmy finish harks back to the whole bunch fermentation. Just delicious.

#### Perfect Pairing

Pork and chive dumplings have a touch of sauerkraut in them for a little extra zip, and special chilli dipping sauce. The ease and joy of sharing a plate of fresh dumplings reflects how this gorgeous wine can kick start a wonderful meal with friends.