



WYNNS
COONAWARRA ESTATE



John Riddoch Cabernet Sauvignon 2016

First made in 1982, the John Riddoch Cabernet Sauvignon was conceived as a flagship wine for Wynns. John Riddoch himself was a true visionary. Amongst his many achievements are the building of the Wynns 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

Vintage Conditions 2016

A very warm and dry spring led to early flowering, veraison and harvest. The warm November temperatures were ideal for good berry set, necessitating extensive green harvest (thinning) for quality. The grape ripening months of February and March were influenced by a cold water “upwelling” off the coast, but overall, it was a warmer- than-average Coonawarra vintage. We describe our 2016 wines as being at the “fuller” end of our long-term Wynns Coonawarra flavour and style spectrum.

Wine Analysis

Alcohol 13.7%

pH / Acidity / Residual Sugar 3.63pH/6.3/dry (0.4g/L)

Peak Duration

Enjoy on release, or cellar carefully for 10+ years. As a reference the inaugural release, the 1982, is still drinking beautifully

Maturation

16 months in new (31%) and seasoned French oak hogheads (65%) and barriques (35%).

Colour

Intense red/black with great depth and brightness.

Nose

Pure, focused and refined. Beautifully balanced acidity and freshness ensure that this wine will live gracefully for 30 years

Palate

Plush and juicy ripe cassis flavours combine with a mocha like creaminess from French oak.

Beautifully textured. A fine tannin line frames powerful fruit, providing all the hallmarks of a great John Riddoch Cabernet Sauvignon for the cellar.

Perfect Pairing

36 Degree South beef from Limestone Coast

Why?

Tannins of the John Riddoch are a great match for the finely textured yet flavoursome beef. A steak cooked simply will be a high-quality paring that speaks to premium ingredients from prime agricultural land.