WYNNS COONAWARRA ESTATE





Black Label Cabernet Sauvignon 2022

Wynns Black Label Cabernet is a true icon of Australian wine. First produced in 1954, it has a reputation for ageing gracefully and displaying excellent varietal and regional characteristics. The wine is produced from only the top quality 20 to 25 per cent of Cabernet Sauvignon fruit grown in our terra rossa vineyards. A wine of style and stature - and a perennial favourite in auction circles - 'Black Label' is one of Australia's most collectable wines and Australia's benchmark Cabernet Sauvignon. It consistently delivers potential for medium to long-term cellaring.

Winemaker Comments: Sarah Pidgeon

Variety

Coonawarra Cabernet Sauvignon 100% from Wynns own vineyards on the 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 13.4% pH 3.52 Acidity 6.3gL Residual sugar 0.5gL

Peak Duration

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

Maturation

Maturated for 14 months in French oak of which 50% were barriques, 44% hogsheads, 6% 3000L oak vats 25% new oak, 17% 1 year old and the balance in two- to six-year-old barrels.

<u>Color</u>

Dark crimson with a magenta hue.

Nose

Unfolds a wonderfully lifted perfume, as vibrant blackcurrants, tobacco, and cocoa dust lead an aroma underpinned by black plum and fresh raspberry, with a cleanly defined scent of sage adding fragrance.

Palate

A silken flow of red and black varietal berry fruits burst onto the palate, yet it remains beautifully measured, with its elegant, medium-weighted pulse ably checked by an ultra-fine framework of powdery tannin and a refreshing acidity. Its controlled structure, brightness and persistence coalesce harmoniously, reflecting an exceptional Wynns vintage destined to age gracefully, yet still possessive of the youthful balance essential for immediate consumption.

Perfect Pairing

Miso and ginger poached salmon with soba noodles. The umami qualities of the dish accentuate the subtle savoury complexity of the Cabernet Sauvignon while the salmon's natural oils are kept trim by wine's fine structure.