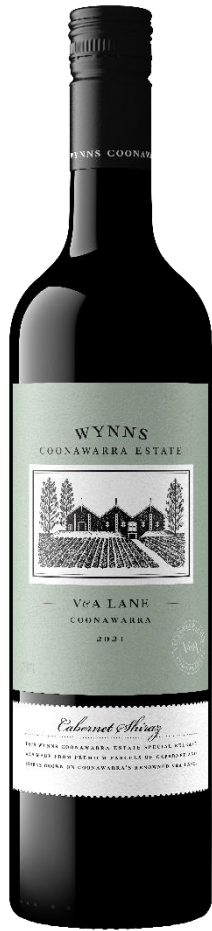


WYNNS  
COONAWARRA ESTATE



## V&A Lane Cabernet Shiraz 2021

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

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#### Variety/Region

67% Cabernet 33% Shiraz from vineyards along V&A Lane on Coonawarra's Terra Rossa strip.

#### Winemaking

Harvested on 24th March. Both varieties fermented together in an open fermenter. Natural ferment

#### Wine Analysis

**Alcohol** 12.8%

**pH / Acidity / Residual Sugar** -3.55pH/6.5/ 0.2g/L (dry)

#### Peak Duration

Enjoy on release or cellar carefully for up to 15 years

#### Maturation

13 months in new and seasoned French oak puncheons and hogsheads

10% new, 24% 1yo, 66% 2-6 years old.

56% puncheons, 44% hogsheads

#### Colour

Dark crimson.

#### Nose

There are red apple blossoms, mulberry, raspberry and white pepper notes. A pleasant dusty spice and a hint of bay leaf gives an overall harmony and restraint to the aromas..

#### Palate

Co-fermentation of the two varieties creates a layered and harmonious style, with unique tannin structure. There is a weightless feel to the palate without compromise to intensity. A mix of forest berries, black tea and aniseed plays on the palate. The texture is lightly powdery and persistent, with the gentle tannins adding length. All this meshes beautifully with perfectly balanced acidity ensuring a seamless fresh note in the wine right to the end.

#### Perfect Pairing

Southern Thai yellow coconut crab curry with betel leaf or plum and fig fruit salad steeped in light red wine

#### Why?

There is both a lightness and richness to this gorgeous silky curry – qualities reflected in the V&A Lane blend. This fruit salad was a surprise hit served in a classic Paris Bistrot and mirrors the fruit flavours and weight of the V&A Lane blend.