



WYNNS
COONAWARRA ESTATE



John Riddoch Cabernet Sauvignon 2015

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 established the 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 2015

A warm spring with even flowering and set, giving good yields. A mild summer, and long ripening period delivered full fruit flavours and balanced acidity. 2015 is heralded as an outstanding Coonawarra vintage. The 2015 Wynns John Riddoch, Michael and Messenger are all amongst the best we have made. They reflect optimum growing conditions and careful selection.

Wine Analysis

Alcohol 13.4%

pH / Acidity / Residual Sugar 3.46pH/6.5/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

17 months in new and seasoned French oak, 80% hogheads, 20% barriques. 30% new, 70% 1-2 yo French oak

Colour

Vibrant, deep red with a black core.

Nose

A Powerful Fresh yet ripe blueberries and red cherries.

Palate

Juicy red cherry and blueberry fruit with fine, glossy tannins. Initially the wine is restrained but the layers of succulent Cabernet are soon revealed. 2015 was an outstanding year in our terra rossa vineyards. The concentration and persistence of flavour on the palate is testament to the vintage. Fine-grained subtle oak and ripe fruit tannins frame the fruit for both early drinking and long-term cellaring.

Perfect Pairing

Grilled fillet of 7 score Wagyu beef with leek ash, glutinous rice and green onion dressing. Followed by Butterscoth Baba with Pear and Whipped Feta.

Inspired by Pipers of Penola Winter 2018 menu