



# **The Gables Cabernet Sauvignon**

For more than 50 years the Heritage-listed winery of Wynns and its famous Gables have been a feature of Wynns Coonawarra Estate labels. During that time the Gables have become a distinctive mark of exceptional Coonawarra quality.

Crafted from small, select parcels of the region's famous Cabernet Sauvignon grapes, 'The Gables' is designed to partner a diverse range of foods and is a versatile addition to any wine list.

# Winemaker Comments: Sue Hodder / Sarah Pidgeon

Region: Coonawarra

Grape variety: Cabernet Sauvignon

**Alcohol:** 13.7%

### **Technical Analysis:**

RS <0.5 (dry), pH 3.67, TA 5.7gL

#### **Maturation:**

14 months maturation using a mixture of French oak planks and new and seasoned hogsheads and barriques.

#### **Colour:**

Dark red with a bright purple hue.

#### Nose:

Dark cherry and fragrant dusty spices, with lingering sage and thyme notes.

## Palate:

Classic cedar, tobacco and blackberry flavours with soft but succulent acid and superfine tannins. An elegant and detailed expression of Cabernet that is seamless and persistent. Think smoky charcuterie board, salty cheeses, gently grilled meats, spicy smoky prawns. Versatile and satisfying.

**Cellaring:** enjoy on release or cellar carefully for up to 7 years.