

WYNNS
COONAWARRA ESTATE



Single Vineyard O'Deas Red Blend 2016

Wynns is privileged to have some of Coonawarra's best quality and oldest vineyards. Each year, the Winemakers select just one parcel of wine to bottle separately. In 2016, that vineyard is O'Deas 3.13.

This small vineyard has its own personality and we are delighted to bottle this field blend wine from the Odeas 3.13 vineyard. 3.13 refers to the vineyard size – 3.13 hectares. Locally, we call the vineyard, “The Hobbit” as the vines are very short with big feet – the rows (therefore, roots or feet) are very wide. In 1989 the vineyard was planted with several clones of Cabernet Sauvignon, Cabernet Franc, Merlot and Malbec. The warmer 2016 vintage enabled us to make a field-blend of the four varieties and the wine expresses the vineyard site.

Winemaker Comments: Sue Hodder & Sarah Pidgeon

Variety

Cabernet Sauvignon 74%, Merlot 11%, Melbec 8%, Cabernet Franc 7%. 100% from O'Deas 3.13 Vineyard

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 14.2%

pH / Acidity / Residual Sugar 3.53pH/6.0/dry

Peak Duration

Enjoy on release, or cellar carefully until 2037.

Maturation

17 months in new (18%) and seasoned (82%) French oak hogsheads.

Colour

Deep red with dark rim.

Nose

Fresh lavender and mint. Licorice and crushed blackberry. Fresh and enticing.

Palate

Exquisite expression of classic Bordeaux varieties but the unmistakable Terra Rossa flavours pervade. Dried mint with lavender and the pleasing ubiquitous red cherry flavours. Inviting and delicious in its youth, the O'Deas vineyard have the pedigree to enable cellaring for decades.

Perfect Pairing

Pork balls with black rice salad.

Why?

This is a lunch time special at the local Coonawarra Store. It doesn't overpower the palate when we have a big day in the tasting room at Wynns. Both the salad and the wine have a lot of ingredients or varieties, but remain both balanced and subtle.