



Wynns Coonawarra Estate

Cabernet Sauvignon 2001

Wynns Coonawarra Estate was the first winery to be established in Coonawarra, by John Riddoch in 1896. The winery is located on the world famous strip of "Terra Rossa" soil that produces fruit of an exceptionally high quality, particularly Cabernet Sauvignon.

Widely known as 'Black Label', Wynns Coonawarra Estate Cabernet Sauvignon has established a reputation for displaying excellent varietal and regional characteristics. The wine is produced from only the top 20-25% of Cabernet fruit available from Wynns Coonawarra Estate.

The wine was first produced in 1954 and for many years has been one of Wynns' most popular releases. The 2001 release continues Wynns' tradition of delivering Coonawarra Cabernet Sauvignon at its very best.

Vineyard Region

Coonawarra

Vintage Conditions

Good winter rains gave Coonawarra a very good start to the season. Fruit set was excellent, and careful vineyard management including 'green harvesting' to remove heavy crops aided in controlling yields. March rainfall delayed the harvest, but April and May were fine and mild and the fruit was picked in good condition.

Grape Variety

Cabernet Sauvignon

Maturation

The wine was aged in a combination of new and old American and French oak for 14 months.

Winemaker Comments: Sue Hodder



Colour

Medium intense red with a crimson tinge.



Nose

The nose shows aromas of ripe plum and blackcurrant with mocha coffee / chocolate notes and underlying hints of mint-leaf and violets. It has good depth and promises to develop substantially over the course of its cellaring.



Palate

The wine offers a boldly flavoured core of ripe berries wrapped in finely textured, velvety tannins. It has excellent depth and finesse, with highly integrated oak and a silky, creamy coffee finish. The overall harmony of fruit concentration and structure will enable this wine to mature in bottle for many years, whilst offering very agreeable drinking in the shorter term.

Wine Analysis

Alc/Vol: 14.0%
Acidity: 6.40g/L
pH: 3.55

Last Tasted

19 Aug 2003

Peak Drinking

Now - 2015

Food Matches

Ideally suited to Lamb,
Cheese, Pasta

