



# Wynns Coonawarra Estate

## Cabernet Sauvignon 2004

Wynns Coonawarra Estate was the first winery to be established in the 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 2004 release is an exemplary Coonawarra Cabernet Sauvignon that continues the tradition of showing the Coonawarra at it's very best.

### Vineyard Region

Coonawarra

### Vintage Conditions

There was an ideal growing season leading up to the 2004 vintage, with average temperatures and rainfall in the winter and spring. Cool and dry conditions in January promoted slow ripening conditions which continued despite warmer weather in February and March. Despite being a late vintage, the fruit produced was of very high quality.

### Grape Variety

Cabernet Sauvignon

### Maturation

This wine was matured for 15 months in a combination of new and used French and American oak.

## Winemaker Comments: Sue Hodder



### Colour

Deep brick red, with a subtle crimson hue.



### Nose

A rich nose with dark, forest fruit aromas, elegant chocolate notes, and that classic, Coonawarra, earthy, herbaceous character.



### Palate

A medium bodied, yet succulent wine. There is a good depth of flavour, coupled with a harmonious spectrum of tobacco, violet and leather flavours. The palate is well balanced with the moderate alcohol level contributing to the lingering finish; complemented with well integrated, lightly toasted oak and a pleasant, firm, tannin backbone.

### Wine Analysis

Alc/Vol: 13.5%

### Last Tasted

19 Jan 2006

### Peak Drinking

Now - 2015

### Food Matches

Ideally suited to Beef, Duck & Game, Lamb

