



Wynns Coonawarra Estate



John Riddoch Cabernet Sauvignon 2003

First made in 1982, the Wynns Coonawarra Estate John Riddoch was conceived as a flagship wine to be made in small quantities from the best fruit available from the estate's extensive Coonawarra Cabernet plantings. It has since become the definitive Coonawarra Cabernet Sauvignon - and is arguably richer and more concentrated than any other wine in the region.

It is made only in years when grapes of extraordinarily high quality are available. Indeed, just one per cent of the top Cabernet grapes are used to make it.

Vineyard Region

Coonawarra

Vintage Conditions

There was an ideal growing season leading up to the 2003 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, one and two-year-old French oak.

Winemaker Comments: Sue Hodder



Colour

Deep garnet hues.



Nose

Nutty, chocolate aromas gain complexity from hints of fenugreek and blackberry.



Palate

Beautifully integrated fruit and oak give a textured and complex, concentrated palate. The finish is creamy and warm with lingering smoke and coffee flavours. Tight and finely structured, this is an elegant wine with enough powerful fruit and tannins to ensure good aging potential.

Wine Analysis

Alc/Vol: 13.5%
Acidity: 6.50g/L
pH: 3.50

Last Tasted

23 Aug 2005

Peak Drinking

Now - 2013

Food Matches

Ideally suited to Beef, Duck & Game, Lamb

