



# Wynns Coonawarra Estate



## John Riddoch Cabernet Sauvignon 2004

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.

### Regional Source

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 20 months in a combination of new, one and two year old French oak.

## Winemaker Comments: Sue Hodder



### Colour

A dark and inky red-black colour.



### Nose

The nose shows concentrated aromas of dark mint chocolate, violets, dark cherries, violets and blackcurrant. Some dusty oak aromas are evident.



### Palate

A full bodied palate showing definitive Cabernet Sauvignon flavours of blackcurrant and mint – 'cherryripe'. Fine grained tannins make for a concentrated wine from the exceptional 2004 vintage – powerful, yet restrained with integrated oak and a brooding intensity.

### Wine Analysis

Alc/Vol: 13.5%

### Last Tasted

18 April 2007

### Peak Drinking

2008 to 2015

### Food Matches

Ideal with beef, lamb, duck and game.