



WYNNS
COONAWARRA ESTATE



Black Label Cabernet Sauvignon 2019

Wynns Black Label Cabernet is a true icon of Australian wine. First produced in 1954, it has a reputation for ageing gracefully and displaying excellent varietal and regional characteristics. The wine is produced from only the top quality 20 to 25 per cent of Cabernet Sauvignon fruit grown in our terra rossa vineyards.

A wine of style and stature - and a perennial favourite in auction circles - 'Black Label' is one of Australia's most collectable wines and Australia's benchmark Cabernet Sauvignon. It consistently delivers potential for medium to long-term cellaring.

Winemaker Comments: Sue Hodder

Variety

Coonawarra Cabernet Sauvignon

Wine Analysis

Alcohol 13.8%

pH / Acidity / Residual Sugar pH 3.56, TA – 6.4, RS dry- 0.4g/L

Peak Duration

Enjoy on release, or cellar carefully until 2040

Maturation

14 months in new (31%) and seasoned French hogsheads (61%), barriques (26%) and vats (13%)

Colour

Deep crimson/red with an intense dark core

Nose

A nose of pure Cabernet fruit. Fresh and inviting aroma of red and black cherries. Dried mint and fresh violets add floral lift.

Palate

Our 2019 Cabernet is a perfect amalgam of freshness, balance and power that will certainly reward good cellaring. A seamless line of fruit from our terra rossa vineyards is supported by a fine tannin framework. Flavours of red cherry and plum are complimented by the secondary notes of walnuts and mixed cooking spice. Very intense yet elegant.

Perfect Pairing

Spicy grilled salmon with Coriander Salsa

Why?

Whilst it is well-known that our Black Label Cabernet drinks beautifully with Salmon, the elegant 2019 gives us an opportunity to spice things up a little.

A fresh piece of grilled salmon that had been marinated in lemongrass, soy, ginger and chilli marinade is delicious with a glass of the 2019 Cabernet. An accompanying coriander salsa gives a zingy lift.

Not only are the cabernet and spice flavours complimentary, but the fine tannins offset the fatty texture of the fish perfectly.