



John Riddoch Cabernet Sauvignon 2018

First made in 1982, the John Riddoch Cabernet Sauvignon was conceived as a flagship wine for Wynns. John Riddoch himself was a true visionary. Amongst his many achievements are the building of the Wynns Gabled winery and the establishment of Coonawarra Fruit Colony

John Riddoch Cabernet Sauvignon is made in small quantities from the best available fruit grown on the estate's extensive Cabernet Sauvignon plantings in the heart of the terra rossa soil. It has become a definitive Coonawarra Cabernet Sauvignon, made only in years when grapes of extraordinarily high quality are available, using less than one percent of the top-quality Cabernet Sauvignon grapes.

Winemaker Comments: Sue Hodder

Variety

Coonawarra Cabernet Sauvignon

Wine Analysis

Alcohol 14%

pH / Acidity / Residual Sugar pH- 3.61, TA - 6.5 RS dry -0.4g/L

Peak Duration

Enjoy on release, or cellar carefully for 10+ years. As a reference the inaugural release, the 1982, is still drinking beautifully

Maturation

15 months in new (18%) and seasoned French oak hogheads (47%) and barriques (53%).

Colour

Deep crimson/red with an intense dark core

Nose

A fresh and inviting aroma of red and black cherries. Dried mint and fresh violets add florals.

Palate

This is a wine of great freshness balance and power that will certainly reward good cellaring. A seamless line of perfectly ripe fruit is supported by a fine tannin framework.

Perfect Pairing

Braised Pork Scotch with lemon zest, garlic, and sage. Served with Polenta.

Why?

John Riddoch is a medium-bodied Cabernet with bright fruit and, as such, does not show dark or charry flavours. Therefore, I suggest a low-char yet rich and delicious pairing such as this pork dish