



WYNN'S
COONAWARRA ESTATE



THE ESTATE THAT MADE
COONAWARRA FAMOUS

Coonawarra Chardonnay 2013

First produced in 1981, Wynns Coonawarra Estate Chardonnay demonstrates that Coonawarra offers a suitable environment for both fine whites as well as premium red wines. The long ripening season from Coonawarra's cool southerly climate produces Chardonnay with excellent varietal character. Poached pear and stone fruit characters balance the soft natural acidity. Underlying complex barrel ferment characters present an elegant, beautifully balanced Chardonnay that will continue to develop with short term cellaring.

Winemaker Comments Sue Hodder

Vineyard Region

Coonawarra

Vintage Conditions

Even and long ripening, with moderate yields delivering full fruit flavours and balanced acidity.

Technical Analysis

Harvest Date March 2013

pH 3.37

Acidity 5.7g/L

Alcohol 13.0%

Residual Sugar Dry

Peak Drinking Enjoy on release or cellar for 2-3 years.

Grape Variety

Chardonnay

Maturation

Matured partly in new & seasoned French barrels, and in stainless steel to retain freshness.

Colour

Bright pale straw moving into a light lemon hue.

Nose

The nose is inviting showing notes of freshly crushed golden apples and pear, white nectarine and grapefruit skin, underpinned by nutty cashew and toasted nougat subtlety.

Palate

The Chardonnay is elegant and refined showing classic Coonawarra regionality of soft white stone fruit and nashi pear, adding to the cashew creamy texture and mouthfeel of the wine. Crunchy grapefruit acidity compliments the creaminess creating a harmonious balance, complexed by lingering nuances of nutty French oak and delicate sweet spice. This wine is designed to drink early however will age gracefully over 2 to 3 years.