

WYNNS  
COONAWARRA ESTATE



THE ESTATE THAT MADE  
COONAWARRA FAMOUS



## Coonawarra Chardonnay 2014

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

### Winemaker Comments Sue Hodder

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#### Vineyard Region

Coonawarra

#### Vintage Conditions

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

#### Technical Analysis

Harvest Date February 2014

**pH** 3.39

**Acidity** 6.3g/L

**Alcohol** 13%

**Residual Sugar** 0.1g/L

#### Peak Drinking

Enjoy now or cellar for up to 5 years.

#### Grape Variety

Chardonnay

#### Maturation

Matured partly in new and 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

Elegant and refined, showing classic Coonawarra regionality: soft white stone fruit and nashi pear, adding to a creamy cashew texture. Crunchy grapefruit acidity creates a harmonious balance, with lingering nuances of nutty French oak and delicate, sweet spice.