

WYNNS
COONAWARRA ESTATE



THE ESTATE THAT MADE
COONAWARRA FAMOUS



Coonawarra Chardonnay 2015

Wynns Coonawarra Estate Chardonnay demonstrates that Coonawarra offers a suitable environments for both fine whites as well a 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: February 2015

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

White stone fruit, poached pear with cashew nut creaminess

Palate

First produced in 1981, this wine benefits from the cool southerly climate and the long ripening season produces a wine with excellent varietal character. Poached pear and stone fruit characters balance the soft natural acidity.