



WYNNS
COONAWARRA ESTATE



Wynns Coonawarra Estate Shiraz 2016

Since 1952 this wine has long upheld Wynns Coonawarra Estate's reputation as a producer of premium Coonawarra Shiraz.

Typically the Wynns Coonawarra Estate Shiraz has aromas of ground black pepper, blackberry and distinctive floral notes. Delicate oak is used to match and support the fine palate structure, without dominating its distinctive, cool-climate character. A medium -bodied wine with a lingering finish that will age gracefully in the tradition of the original Wynns Hermitage wine.

Winemaker Comments: Sue Hodder / Sarah Pidgeon

Region: Coonawarra

Grape Variety: Shiraz

Harvest date: March and April 2016

2016 vintage conditions:

A warm season with moderate yields delivering full fruit flavours and balanced acidity

Alcohol: 13.8%

Technical Analysis:

RS <0.5 (dry), pH 3.59, TA 6.1g/L

Maturation:

11 months maturation using a mixture of seasoned French oak barrels and planks.

Colour:

Bright purple

Nose:

Rich aromas of dark fruit and spice. Dark cherry and blackberry, infused with nutmeg, ground black pepper and distinctive white floral aromatics which speak of the cool climate origins of this wine.

Palate:

Elegant and silky, with generous mulberry and blackberry notes. Delicate oak is used to match and support the fine palate structure, without dominating its distinctive cool climate character. The finish is drawn out with hints of cedar, nutmeg and fragrant bay leaf. This is a beautifully balanced wine ready to enjoy now or cellar in the medium term. This calls for smoky grilled meats and veggies.

Cellaring:

Enjoy on release or cellar carefully for up to 7 years