



WYNNS
COONAWARRA ESTATE



THE ESTATE THAT MADE
COONAWARRA FAMOUS

Michael Shiraz

2010

Michael Shiraz is Wynns Coonawarra Estate's best-of-vintage Shiraz.

The first Michael (then called Michael Hermitage) was a one-off from the 1955 vintage made after proprietor David Wynn noticed the outstanding quality of the wine from two particular barrels and ordered them to be bottled separately. This wine - named after Wynn's young son - is a legend of the Australian wine industry with good bottles still offering a great wine experience.

Revived with the superb 1990 vintage, the fruit used for this wine comes from the best vineyard sites in Coonawarra and is only made in years when the grapes are of extraordinarily high quality.

Winemaker Comments

Sue Hodder

Vineyard Region

Coonawarra

Vintage Conditions

The 2010 vintage in Coonawarra enjoyed even and early ripening with moderate yields delivering full fruit flavours and balanced acidity.

Technical Analysis

Harvest Date Feb - March 2010

pH 3.5

Acidity 6.6g/L

Alcohol 13.5%

Residual Sugar 0.5g/L

Bottling Date Dec 2011

Peak Drinking Depending on personal taste, this wine will reward careful cellaring for 10-15 years.

Grape Variety

100% Shiraz

Maturation

14 months in new & used French oak barriques and hogshead.

Colour

Bright vibrant purple, with purple hue.

Nose

Complex array of raspberry, redcurrant, mulberry and rhubarb. Red fruits are perfectly coupled with darker stewed plums, black cherry and elegant complex oak.

Palate

Rich, complex, layered black fruits and delicate violets. Juicy, opulent fruit filled mid palate that has a succulent line of acid from start to finish, and fine powdery balanced tannin. Elegant use of oak gives the wine sophistication, complexity and subtle length.