



WYNN'S  
COONAWARRA ESTATE



## Michael Shiraz

2016

Michael Shiraz is Wynns Coonawarra Estate's best-of-vintage Shiraz. Named after David Wynn's young son, the fruit used for this wine comes from the best vineyard sites in Coonawarra and is only made in years when the best quality fruit is available. The wine is a legend of the Australian wine story with good examples of the 1955 Michael offering an outstanding experience.

### Winemaker Comments: Sue Hodder & Sarah Pidgeon

---

#### Variety

Coonawarra Shiraz

#### Vintage Conditions 2016

A very warm and dry spring led to early flowering, veraison and harvest. The warm November temperatures were ideal for good berry set, necessitating extensive green harvest (thinning) for quality. The grape ripening months of February and March were influenced by a cold water "upwelling" off the coast, but overall, it was a warmer- than-average Coonawarra vintage. We describe our 2016 wines as being at the "fuller" end of our long-term Wynns Coonawarra flavour and style spectrum.

#### Wine Analysis

Alcohol 13.8%

pH / Acidity / Residual Sugar 3.63pH/6.3/dry (0.4g/L)

#### Peak Duration

Enjoy on release, or cellar carefully up to 2036

#### Maturation

14 months in seasoned French oak, 85% hogsheads and 15% barriques.

#### Colour

Intense red with a vibrant purple rim.

#### Nose

Invitingly floral with lifted red roses and hints of black pepper against a background of pure red berries.

#### Palate

Concentrated, crunchy berry fruit which is brooding yet enticing. Dusty French oak underlines juicy red fruit. As a young wine, we could already appreciate the silky fruit and texture that will develop further with time. These are the hallmarks of the great vintages of Michael Shiraz.

#### Perfect pairing

Turkish spiced tomatoes with pomegranates.

#### Why?

*This is a delicious combination of crunchy red fruit from both the warmer 2016 vintage Shiraz and the pomegranates.*