



WYNNS
COONAWARRA ESTATE



Black Label Old Vines Shiraz 2016

Shiraz (formerly known as “Hermitage”) is an important part of Coonawarra’s history. The acknowledged reputation of Coonawarra for age worthy wines has largely centered on Cabernet Sauvignon and Cabernet Shiraz blends. However, the very early history (in the 1890s) centered on other varieties – particularly Shiraz.

Today Wynns is privileged to grow Shiraz on many prime locations within Coonawarra. These vineyards have stories to tell and a history of quality. We select the Black Label Shiraz from the oldest of them including the Undoolya vineyard which was planted in 1894.

Wynns ‘Black Label’ Shiraz is a superb example of Coonawarra’s cool climate style.

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 “upwelling” off the coast but overall, 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 13.6%

pH / Acidity / Residual Sugar 3.60pH/6.5/dry (0.5g/L)

Peak Duration

Enjoy on release, or cellar carefully for five to 20 years

Maturation

14 months in new and seasoned French oak hogsheads & barriques. 15% new, 85% 1-3yo

Colour

Vibrant red of medium to high intensity

Nose

Lifted red fruits. Perfumed and bright. Enticing

Palate

Initially soft and creamy but the flavour builds across the palate to reveal a wine of balanced concentration. Silky tannins are a hallmark of our high pedigree, old vine Shiraz grapes. These prized vineyards reliably give us generous fruit which is stylish without heaviness. The 2016 has some milk chocolate notes attributed to the warmer vintage.

Perfect Pairing

BBQ pork ribs with Asian slaw.

Why?

Juicy acidity to counter the rich sweetness of the ribs, yet light enough not to overpower the slaw.