



WYNN'S
COONAWARRA ESTATE



Michael Shiraz

2018

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

Variety

Coonawarra Shiraz

Wine Analysis

Alcohol 14%

pH / Acidity / Residual Sugar pH 3.58, TA 6.9, RS dry -0.4g/L

Peak Duration

Enjoy on release, or cellar carefully up to 2038

Maturation

16 months in new (28%) and seasoned French oak hogsheads (83%) and barriques (17%).

Colour

Vibrant red with a clear purple rim. Intense

Nose

lifted aromas of blueberries with hints of bayleaf

Palate

Initially the palate is restrained and quite tight. However, the quality of the 2018 Michael is apparent through the length of the palate and the texture which is already silky. Layers of red cherries are peppered with dark spice and subtle cloves that build in intensity along the palate.

This is the pinnacle of our shiraz - medium bodied with a beautiful line and length

Perfect pairing

A delicious Greek Mezze Platter

Why?

Includes Dolmades, marinated octopus, Olives, Fresh tomatoes, Eggplant and dips – taramasalata, Hummus and Tzatziki There is a big range of flavours on this delicious platter and our Michael is perfect for all of them. The wine accompanies and enhances each food without being too strong. Fine tannin and soft acid offset olive oil and creamy textures