





THE ESTATE THAT MADE COONAWARRA FAMOUS

Wynns Coonawarra Michael Shiraz 2014

Michael Shiraz is Wynns Coonawarra Estate's best-of-vintage Shiraz and named after David Wynn's young son. The wine is a legend of the Australian wine story with good examples of the 1955 Michael offering an outstanding experience. The wine is made in small quantities and only exceptional vintages.

Winemaker Comments: Sue Hodder

Variety:

100% Coonawarra Shiraz

Alcohol:

13.4%

Maturation:

14 months in new and seasoned French oak

13% new hogsheads, balance in 2-4yo hogsheads

Vintage Conditions 2014:

Generous winter-spring rainfall replenished the vines and the aquifer. Cold flowering in early December moderated yields. A long cool ripening post veraison resulted in finely structured and medium bodied wines.

Colour:

Deep crimson

Aroma:

Dark cherries, dusted in cacao lifted by subtle gamey & bay leaf notes entwined with red spice florals

Palate:

Beautifully layered with bright raspberries and dark mulberries moving into the mid palate giving the wine vibrancy and a succulent line of acidity.

Lingering pepper and spice notes, mixed with hints of smoked deli meats wrapped in silky malleable tannin show depth and texture.

This is accompanied by the use of fine French oak matching the subtleties of this cool climate expression of Shiraz, creating a complex wine of sophistication and elegance.

Peak Duration:

Enjoy on release or cellar carefully for up to 15 years

Perfect pairing:

Roast chicken with dates, olives, and capers, silverbeet and puy lentils

Why?

Silky, spicy cool climate Shiraz is going to make this comforting but elegant meal perfect.