

WYNNS
COONAWARRA ESTATE



Pedro Ximenez

The Pedro vines at the front of Wynns winery hark back to the era between John Riddoch's death and the arrival on the Wynns family in the early 1950s. A pot still was installed at Riddoch's winery in the 1900s and brandy was the main use for most of the grapes for the next 40 years. Pedro Ximenez was planted in this era, with some sources citing 1907 and others 1917 as the planting date. Perhaps Riddoch's executors thought that this late ripening Spanish variety would be more suited to the brandy styles than the red grapes planted elsewhere in the district.

This is a classic fortified sweet white with an average age of 5 years in the solera. The first component was made from the warm 2008 vintage when the PX project was embarked upon. This wine could be given the formal classification of a classic Apera, but perhaps just think of it as a complex dessert style wine.

Winemaker Comments: Sue Hodder

Variety

Pedro Ximenez

Vintage Conditions 2016

5 vintages of PX by weighted order 2013, 2015, 2014, 2010, 2008. Blended to an average age of 5 years.

Individual vintage parcels selected for weight, intensity, varietal character.

The vintages used best represent varietal expression of PX

Wine Analysis

Bc 13.6

Alc 17.0 %

pH 3.89

TA 3.4

Colour

Deep golden

Aroma

Malt, toffee and caramel characters lead, with lovely clean spirit lifting up florals and hints of rancio and raisin.

Palate

Elegant, fresh and smooth with spicy complex toffee and fish oil. A round and rich mid palate is made tight with clear fine spirit, and creamy intense malt notes stretch the palate for a long, clean finish.

Perfect Pairing

Dry coconut ice cream, dark chocolate ganache and baked apple.

Triple cream cheese or bitey cheddar with figs, dates and prunes.

PX beef cheeks with cauliflower puree.

Why?

There is an opportunity to get creative with how you serve this complex fortified sweet white.